



Santenay Rouge 2018 6x75cl

Winemaker Notes

Made from a blend of various plots covering 1.83ha, some located on top of the hill above Santenay-le-Haut and others at the foot of the hill. The wine is well-structured with a deep colour and robust tannins, softened by 18 months of ageing in oak. Expressive red fruit characters dominate.

Vineyard

Made from a blend of various plots covering 1.83ha, some located on top of the hill above Santenay-le-Haut and others at the foot of the hill.

Winemaking

Grapes are vinified in open vats for around 4 weeks, followed by around 18 months in oak.

Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted Red Meats

Perfect with coq au vin or grilled tuna.



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

14.00%

Residual Sugar

less than 2 g/l

pH

3.48

Total Acidity

5.49 g/l

Tasting Guide



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