



Volnay 1er Cru Santenots

2012 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.50%

Residual Sugar

1.5 g/l

pH

3.47

Total Acidity

6.24 g/l

Drinking Window

2024 - 2025+

Tasting Guide



Tasting note printed

23/12/2024

Winemaker Notes

From Les Santenots vineyard planted on a chalky and stony red soil that produces the lightest most delicate wines.

Vineyard

Les Santenots vineyard is situated on a chalky and stony red soil, on a gentle slope. The soil is extremely thin, chalky, high in calcium and yields the lightest most delicate wines.

Winemaking

Destemmed grapes are fermented in vats for 3 to 4 weeks. Ageing then takes place in oak barrels produced by Jadot's cooperage Cadus during 18 months.

Vintage

2012 vintage was born of a troubled growing season characterised by contrasting and unusual weather patterns. Winegrowers always have to keep a close eye on their vines, poised to treat when necessary. In 2012 they had to be guardian angels, ready at every moment to fight the fungal diseases, to defeat them and save the crop. Mother nature also stepped in to save the grapes from rot and the grapes that came into the wineries were of astonishing quality. Although the half of the crop was destroyed by hail, the quality was good and the red wines were a great success.

Food match

Grilled and Roasted Red Meats

Great with mushroom stroganoff, escargots or Boeuf Bourguignonnes.

