



Santenay Les Champs Lins Vincent Girardin

The grapes come from the vineyards of the village of Santenay in Côte de Beaune. It is a historic wine and a standard of the House.

Soil: Limestone clay most of the time. Gentle slope. Despite the fact that the vines are in the south of the Côte de Beaune, we can easily compare them with the terroirs of Gevrey Chambertin in Côte de Nuits because we have the same soil typology (Jurassic rock from the Quaternary period). Pruning is carried out in Guyot with various green works (disbudding, trellising, topping).

VINIFICATION manual harvest, sorting on vines then sorting on a sorting table (depending on certain years, use of an optical sorter) in the vat room.

AGEING The grapes, after light crushing and destemming, are placed in stainless steel vats. A small portion of the whole harvest may be incorporated depending on the condition of the raw material. After cold maceration for a few days, the active phase of fermentation takes place with temperature control. During this phase we practice pumping over and/or punching down. After pneumatic pressing, the wines are placed in barrels (around 30% new wood) where aging takes place. This lasted 15 months, during which malolactic fermentation took place. One month before bottling, the

wine from the different barrels is assembled in vats. No fining and light lenticular filtration precedes bottling. Some modifications to the overall technique may be made depending on the vintage. Bottling is done according to the lunar calendar.

TASTING A nose of small fruits (raspberry, redcurrant, blueberry), spices (pepper, cinnamon), nuances of violet, mint, licorice, or even balsamic notes (pine resin). A palate, suave, tender and round, with a nice continuation of fruity aromas on the palate. Well-built, he is serious and accomplished.

DISHES roast veal, duck with green pepper, coq au vin, game, cheeses (morbier, pont-l'évêque, chaource). Serve at 14°C