



## Volnay 1<sup>er</sup> Cru Les Santenots Vincent Girardin

Appellation Volnay 1er cru Les Santenots, the vines are located in the Meursault appellation area but are classified as "Volnay Santenots" if it is a red wine, or as "Meursault Santenots" if it is a white wine Sol : marl-limestone from the Oxfordian to red clays, steep slope Pruning is carried out in Guyot (Poussard) with various green works (disbudding, trellising, topping).

VINIFICATION Manual harvest, sorting on vines then sorting on a sorting table (in 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** It reveals spicy notes on the nose. Nice red fruit on the palate, such as cherry, enhanced by notes of sweet spices such as cinnamon. This charming wine has a beautiful melted structure, with lots of volume. The palate is opulent and complex.

**MEATS** It goes well with finely prepared red meats, game birds and dishes in red wine sauce, even a little spicy. It goes well with cheeses such as Brie, Chaource and Reblochon. Serve at 14°C.