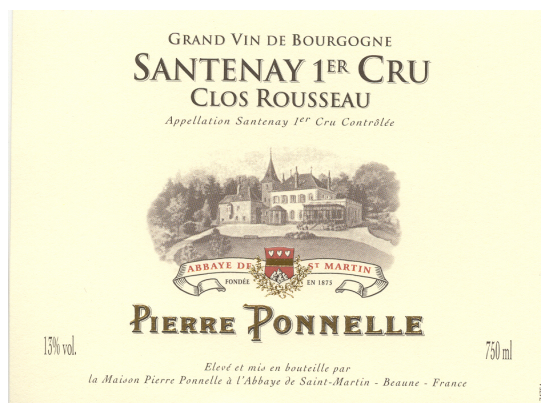


SANTENAY 1ER CRU “CLOS ROUSSEAU”



TERROIR

On the South of the Côte de Beaune, the Santenay vineyard extends over 378 hectares, of which 124 produce 1er Crus (11 vineyards). Red wines make up 98% of production. The soils consist of hard limestone and marls, and their depth requires special pruning to limit the yields.

TASTING

The colour is intensely red. Powerful and rich nose with aromas of black fruits, like blackcurrant and plum. The first taste is frank and clean. The wine develops beautiful fruity notes, with flavour of soft spices. An outstanding wine, full of personality, with a strong aromatic bouquet of violet and leather.

FOOD MATCHING

Rack of lamb, beef, game, soft cheeses. Feathered game.

REGION	Bourgogne
SUB-REGION	Côte de Beaune
TYPE	AOC
LEVEL	1er Cru
GRAPES	Pinot Noir
SERVICE TEMPERATURE	12°C
AGING POTENTIAL	6 years
COLOR	Red

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