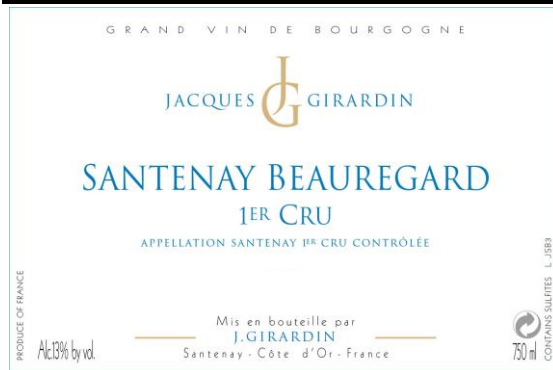


# SANTENAY 1<sup>ER</sup> CRU BEAUREGARD



Surface: 0.93 hectares

Average production: 42hl/ha

Age of vines: 45 years old

Grape variety: Pinot Noir

## **Ageing:**

French oak barrels

Origin of wood: Allier and Vosges

20 % of new oak.

Wine remained 15 months in barrels.

## **Viticulture:**

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

## **Winemaking:**

The grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas then heat at 18°C to start the fermentation.

During fermentation, the temperature is monitored so that it is around 26 °C with a pick at 30°C.

Fermentation lasts 15 days.

Indigenous yeasts.

We practice rare pigeages (to break the preferential paths of grape juice) but we practice several pumping per day (depending on the progress of the fermentation).

The choice to limit pigeages in favor of pumping allows us to extract the tannins more smoothly to obtain wines while delicacy and finesse.

Smooth extraction respecting the grape variety, terroir and vintage.

Then the must goes into a pneumatic press where pressure control is essential to avoid extracting tannins from the seeds.

## **Maturing:**

Static racking, placed into barrels.

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before to bottling according to turbidity.

Bottling in favorable lunar day.

## **Serving suggestions:**

Beautiful ruby color. Red and black fruits aromas.

Delicate oaky which gives a beautiful structure.

## **Wine pairings:**

Fillet of beef, veal and poultry. Semi refined cheeses.