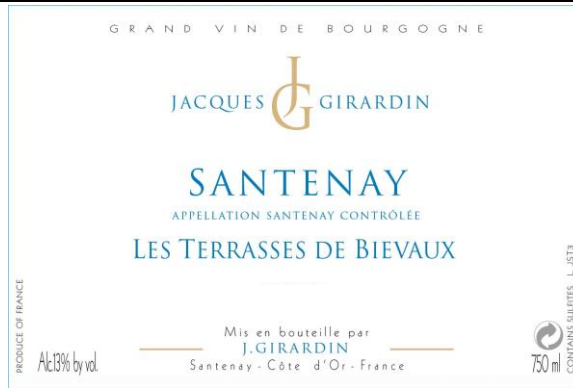


SANTENAY "LES TERRASSES DE BIEVAUX"



Surface : 2.40 hectares
Yield : 45hl/ha
Average age : 30 years
Grape : Chardonnay

Ageing:

French oak barrels.
Origin of wood: Allier, Vosges Bertranges
New oak : 15%
Wine remained 12 months in barrels.

Viticulture :

Pruning style: 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 pressed upon arrival at the winery. We practice a fermentation with a low temperature to keep all the flavors.
We start the alcoholic fermentation in vats to have a regular fermentation , then when alcoholic fermentation is running we put the wine into barrels .
We use only natural yeasts to keep the charm and character of each wine.

Maturing:

The malolactic fermentation is performed in barrels with ageing on lees
We made a fining to have clearer wine, then we filtered it lightly to remove impurities (a light deposition in a bottle does not alter any taste in the wine)
Bottling in favorable lunar day.

Tasting notes :

The wine is clear and brilliant , mineral and floral , fresh and vigorous. Its aromatic expression features notes of bracken and hazelnut.
Service temperature: 12°C

Wine pairings:

Chicken stew, Camembert, Brie, crab, prawns steam, grilled chicken fillets, seafood sauce, Gruyères, Goudas, fish stew, pâtés, terrines, rillettes, baked fish, raw fish Veal sauce.