



SANTENAY

Fougenet

Area: 0.95 ha

Grape variety: 100% Pinot Noir

Age of vines: 40 years

Localities and terroirs: A blend from the 'Foulot' and 'Clos Genet' localities. Two distinct terroirs: one comprising a sunny, south-east-facing, stony and marly hillside (Foulot), and the other a vineyard at the foot of the hillside with a stony but fairly deep clay-limestone soil (Clos Genet).

Vine-growing method: Integrated pest management. Controlled grass cover is maintained in these plots to limit erosion and improve soil stability and structure. Grass cover also helps to promote biological activity in the soil.

Harvest: Hand-picked into 20 kg perforated crates.

Yield: 40 hl/ha

Winemaking : Sorting of the harvest followed by complete destemming of the bunches; cold pre-fermentation maceration for 5 days at 12°C; fermentation for 14 days with pumping over and some punching down to enhance extraction; followed by post-fermentation heating at 25–30°C for 3 days.

Ageing: 60 per cent aged in barrels – comprising 30 per cent new barrels and 30 per cent barrels that have held one or two previous vintages – and 40 per cent in stainless steel vats for 12 months. Blended after 12 months to combine the vat and barrel-aged wine prior to bottling.

Food and wine pairing: Poultry and grilled meats.

