



SANTENAY

Le Chainey

Area: 0.47 ha

Grape variety: 100% Pinot Noir

Age of vines: 30 years

Localities and terroirs: Le Chainey is situated high up on the hillside on sloping, very stony soil, just above the 1er Cru 'Grand Clos Rousseaux'. A rather poor clay-limestone soil producing small, often very ripe grapes.

Vine-growing method: Integrated pest management.

Harvest: Hand-picked into 20 kg perforated crates.

Yield: 35–40 hl/ha

Winemaking: The harvest is sorted on a conveyor belt, followed by complete destemming and cold pre-fermentation maceration for 5 days at 12°C.

Fermentation takes place over 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: 100% aged in barrels, comprising 30% new barrels and 70% barrels that have held one or two previous vintages, for 12 months. Blending of all barrels prior to bottling.

Food and wine pairing: Red meats and game.

