



SANTENAY

Saint-Jean

Area: 0.25 ha

Grape variety: 100% Chardonnay

Age of vines: 25 years

Localities and terroirs: Saint-Jean is situated at the foot of the hillsides but enjoys good exposure, near the Narosse stream. The lieu-dit takes its name from the Church of Saint Jean de Narosse, which lies just a few steps from our plot. The soil is shallow and fairly stony in the upper section, whilst the lower section consists of marl over a bed of gravel.

Vine-growing method: Integrated pest management.

Harvest: Hand-picked into 20 kg perforated crates.

Yield: 45 hl/ha

Winemaking: Whole-cluster pressing of the grapes without any pumping over, followed by static settling and transfer to barrels for alcoholic fermentation. Stirring of the lees takes place every 15 days to resuspend them; this process lends the white wines body and roundness.

Ageing: The entire Santenay St Jean production is aged in one- or two-year-old barrels for 12 months. The wines from all the barrels are blended before bottling.

Food and wine pairing: Pairs beautifully with grilled fish or scallops à la plancha.

