



SANTENAY PRARONS DESSUS

Characteristics

Pinot Noir varietal pruned in Cordon de Royat. Those 0,77 acres of vines were planted in 1963.

Details

This parcel is planted on a very stony, red clay-limestone soil. We can still witness a number of 'Murger', large pile of rocks extracted from the vines manually by our forefathers. Also visible, a magnificent fully restored windmill.

Wine making

The grapes are hand-picked, transported to our winery, destemmed and put into tank. After a few days of cold maceration, the alcoholic fermentation is traditionally started with regular cap punching, thus enabling very small temperature regulations of the fermenting grapes. Then aged in French oak barrels (20% new). Bottled at the winery after aging for 12 months.

Particularity

A red wine purple in color, expressing spring violets and red fruit aromas. An intense mouthfeel with firm tannins. Its character confirms it as a wine to age for 3-5 years. Consume at 15°C.

Tasting

After aging the Santenay 'Prarons Dessus' for a few years it marries well with Boeuf Bourguignon or cheese.

Laurent Pillot advices

A wine to keep, but drinking well young. After aging for 3 years the tannins envelop discrete aromas of cherry and vanilla. Try serving with spicy asian food.