



## 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 exposed 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, alcoholic fermentation is traditionally started with regular cap punching, thus enabling very small temperature regulations on 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 it with spicy asian food.