

DOMAINE

Les Guignottes

SANTENAY
Les Vaux Dessus

Grape variety: 100% Pinot Noir
Servicing temperature: 16-18°C
Ageing: 6-10 ans

Plot

Santenay, at the southern end of the Côte de Beaune, is both a spa town and a renowned wine-producing area. The "Vaux Dessus" climat located in the southern part of the appellation, below the "Haut Village" of Santenay"?benefits from limestone and marl soils, as well as an ideal aspect ranging from east to south. The Santenay AOC was established in 1937.

Vinification | Aging

The grapes are destemmed and vinified in vats for approximately 4 weeks, revealing the full richness of their aromas. Once removed from the vats, the wines are transferred into oak barrels and aged for 12 months.

Tasting

A beautiful, clear red color with ruby "?"?highlights; the nose opens with red fruits typical of Pinot Noir"?blackcurrant, Morello cherry, and redcurrant"?complemented by notes of smoke, forest floor, and, at times, a subtle animal quality.
Rich and complex, the texture is firm, supported by supple, elegant tannins. Excellent balance.

Food and wine pairing

Pairs well with meat dishes in sauce or grilled such as a fine Charolais beef fillet in sauce or a fondue bourguignonne as well as with characterful cheeses (such as Époisses or Coulommiers). With a few years of aging, it becomes an excellent accompaniment to lamb, duck, and game.

Awards and accolades

James Suckling - millésime 2023 : 91 points

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