

DOMAINE CHEVROT

Clos Rousseau

Santenay 1er cru

Technical information

Country: France
Region: Burgundy
Appellation: Santenay 1er cru
Grape Variety : 100% Pinot Noir
Terroir : clay silt
Age of the vines : around 54 years

Vinification

Manual harvesting. Alcoholic fermentation: 15 days of vatting - only punched (5 total) - 15 to 34 ° C.
Malolactic fermentation. Ageing: 15 months French oak barrels of 228 l - 3 rackings -30% new oak barrels

Tasting notes

The bouquet of our Santenay mixes the mineral character of its original terroir with candied black fruits, cinnamon and more complex fragrances. The taste is of an exceptional density and deploys its black fruits with elegance.

Aging potential: 5 to 10 years

Wine pairing:

To be consumed with pasta and red meats

