



Santenay “Clos Genets”

Surface area: 17 ares

Grape variety: CHARDONNAY

Average age of vines: 15 years

Soil: Clay-limestone, white oolite, marl, deep soils

Location: Plot situated in the upper part of the village to the left of the Philippe le Hardi château, on a gentle east-facing slope. Alt. 300 metres.

5-year average yield: 52 hl/ha

Number of bottles: 1,200

Management of the vine: Ploughing, partial weeding, sustainable growing, de-leafing, harvesting by hand, sorting on the vine before picking (unripe or damaged grapes).

Vinification: The grapes are rigorously sorted but do not undergo destemming before going into a stainless-steel pneumatic press. Addition of enzymes, cooling of the must, addition of sulphites, settling. The fermentation takes place directly in the barrels with a daily stirring of the lees throughout the alcoholic fermentation process or even longer if the vintage requires it.

Ageing: 10 months in oak barrel of which one third are new, followed by one month spent blending in stainless-steel vat, and fining and filtration in order to enhance the wine's brightness and the purity of aromas.

Bottling: On the domaine, special exclusive bottles, Diam. 10 closures.

Tasting notes: Lovely bright pale gold hue with a floral nose which is closed when the wine is young. Fresh, mineral and lively on the palate. As the wine ages, it develops a bouquet which includes notes of bracken and hazelnuts. This wine requires time in order to show its best.

Food & wine pairings: Fish in a creamy sauce, mushroom risotto, poultry in a creamy sauce or stew, as well as cheeses such as goat's cheese, Comté or Beaufort.

Serving temperature: 12-14°C

Best time to drink: Between 3 and 6 years