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# VOLNAY PREMIER CRU

## Santenots

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### TERROIR

The “Santenots” is a climat located in Meursault but neighbouring Volnay. Our vineyard is planted with Pinot Noir so it is classified as a Volnay Premier Cru.

“Santenots” etymology comes from “sentu” who designates the path in Gallic. This refers to the paths of the ancient quarry that gave access to Auxey-Duresses. The name can come from the monk of the “Abbaye de Citeaux” who got 2 plot “à la Sautenot”.

### VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

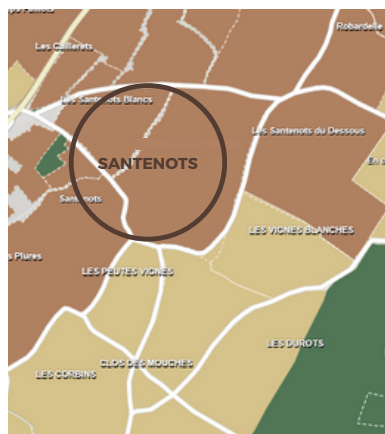
### WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation and maceration with 50% to 70% of destemmed grapes - depending on the vintage - in a wooden tank for 15 to 20 days using wild yeasts only. We do daily pump overs to fix the colour and the aromas.

At the end of the maceration, we press and fill oak barrels for ageing for 12 months. We don't use new oak.

The wine is neither filtered nor fined. We add very few sulfites



Colour: White

Grape variety: Chardonnay

Area (ha): 0.12

Planting date: 2008

Soil: Clay and limestone

Altitude (m): 270

Exposure: East

Density (vines/ha): 10,000

Ageing potential: 4 to 8 years

