

Bouthenet-Clerc

SANTENAY 1^{ER} CRU CLOS ROUSSEAU



TERROIRS

GRAPE VARIETY	100% Pinot Noir
VINEYARD AREA	0,42 hectare
SOIL	Clay-limestone and sediments in the lower part

VINIFICATION & AGEING

Cold pre-fermentation maceration for 5 to 7 days. Alcoholic fermentation in stainless steel vats, peak temperature 33°C at mid-fermentation. Gentle devatting and pressing, then light racking before aging on fine lees. 30% of the volume is transferred to barrels for one year with malolactic fermentation.

TASTING NOTES

Beautiful color; aromas of very ripe red fruit on the palate. This structured and full-bodied wine retains a beautiful elegance and freshness on the finish.

FOOD PAIRINGS

It goes perfectly with a ribeye steak, a rack of veal with chanterelle mushrooms, or even a veal entrecôte.

SERVICE & CELLARING

Serve at 15-16°C / Best enjoyed within 5-8 years

«Wine is a discipline where there is no cheating. Every gesture must strive for excellence, even if it requires sacrifice.»

ANTOINE CLERC

10, rue Saint-Louis, Hameau de Mercey
71150 Cheilly-lès-Maranges - France

contact@bouthenet-clerc.fr

+ 33 6 15 32 78 77

WWW.BOUTHENET-CLERC.FR/EN