

DOMAINE
Bouthenet-Clerc

SANTENAY



TERROIRS

GRAPE VARIETY	100% Pinot Noir
VINEYARD AREA	0,5 hectare
SOIL	Clay-limestone

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

Bright ruby color with aromas of forest floor, mocha, and blackcurrant. On the palate, there are fine tannins and notes of roasted coffee and blackcurrant. A fresh and elegant finish.

FOOD PAIRINGS

A roasted can, braised beef in sauce, or Époisses cheese will allow it to fully express its character.

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

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