



JEAN BOUCHARD

SANTENAY



TERROIR



Geographical origin

Located in the Côte d'Or department at the southern extremity of the Côte de Beaune, the 392 ha of Santenay's vines cover the lower slopes of the Mont-de-Sène, running 15 km in length.



Soil

The vines grow on southeast-facing slopes in soil composed of brown limestone with fractionated subsoil dating back to the Middle and Lower Jurassic.



Varietal

100% Pinot Noir.



Vinification

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with at most 15% new oak.

TASTING NOTES



Visual

Beautiful ruby red with cherry coloured highlights.



Nose

The first nose is all fruit, a complex blend of strawberry and raspberry, delicately underpinned by vegetal notes of moss and humus.



Palate

Soft and delectable on the palate, this fleshy wine offers harmonious balance and a subtle, fruity finish.

SERVING



Enjoy with

Ideal with slow-cooked dishes such as lamb shank braised in honey, osso buco or boiled beef with vegetables. Lacquered or caramelized Asian poultry dishes would be a fine match. When it comes to cheese, mild varieties such as Brie de Meaux, Pont-l'Évêque or the local Cîteaux are good choices.



Serving temperature

14 to 16°C.



Cellaring

From 3 to 7 years.

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