



SANTENAY 1^{er} CRU CLOS ROUSSEAU

Appellation : Santenay 1^{er} Cru
 Location: Santenay
 Soil : hard limestone and marls
 Grape variety : pinot noir.
 Harvest : by hand.
 Wine making : traditional
 Ageing : in oaks



History

To the south of the Côte de Beaune, the Santenay vineyard extends over 378 hectares, of which 124 produce 1er Crus. The Santenay 1er Cru Clos Rousseau is one of the best, among all the 1er Cru of this Appellation.



Soil

The soils consist of hard limestone and marls, and their depth requires special pruning (cordon de Royat) to limit the yields. According to their position the slopes face either south or east.



Wine

- Colour : Red
 - Nose : They are fruity (almond and strawberry), with floral aromas (violet).
 - Taste : Well-matured tannins, and well constructed.



Service

The Santenays are constructed to mature slowly : a normal vintage will develop in between 5 and 10 years, a great year in about 20 years.

The strength of the Santenay wines will then be the reflection of their strong constitution, and of the substance contributed by their development.

The Santenay 1er Cru Clos Rousseau can be an excellent partner for all haute cuisine dishes : roasts, grilled or marinated red meat. It is a game wine par excellence (birds or animals), and is a worthy accompaniment to traditional cheeses with a medium taste.

To be served at 15 to 16°C.