

FRANÇOISE & DENIS CLAIR

SANTENAY PREMIER CRU

CLOS DES MOUCHES

Tasting Notes

Nose : The most fruity among our red wines : powerful ripe red fruit aromas (cassis, cherry).

Palate : Nice richness, the fruit is tasty, tannins are soft and the wine has a nice persistence.

Laying : Drink after three to five years or keep for seven to nine years depending on the vintages.

Terroir Parcel facing south-east in a former quarry and surrounded with walls, which brings a really nice maturity. Often harvested first.

Soil Chalky and clayey

Grape Variety 100% Pinot Noir.

Age of the vines Two thirds are 25 years old, the rest are old vines (60 years).

Harvesting 100% Manual.

Destemming 90% Destemmed.

Winemaking After a rigorous selection of the grapes, they are destemmed then put into concrete tanks. Cold maceration during ten days or so with treading and pumping over, then alcoholic maceration during eight days. After the press wine is racked and blended, the wine is put in barrels

Alcohol 13% Vol.

Ageing Entirely put in barrels (20% new barrels) during about 15 months. The malolactic fermentation is done tardily in order to keep as much fruit as possible.

Production About 5 000 Bottles.

Best served with Turkey with chestnuts, Beef Bourguignon, roasted red meats.