

FRANÇOISE & DENIS CLAIR

SANTENAY PREMIER CRU

CLOS DE TAVANNES

Tasting Notes

Nose : Fine and precise, the red fruit aromas blend with oaky notes.

Palate : The most elegant of our *Premiers Crus*, a great length and a great complexity with fruity flavors and thin but present tannins which bring a nice length.

Keeping : Drink after four or six years or lay down for eight to ten years depending on the vintages.

Terroir Parcel located on the edge of *Chassagne Montrachet* (1er cru Morgeot) facing south.
Chalky and clayey

Soil 100% Pinot Noir.

Grape Variety 45 years.

Age of the vines 100% Manual.

Harvesting 90% Destemmed.

Destemming 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 raked and blended, the wine is put in barrels

Winemaking 13% Vol.

Alcohol 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.

Ageing About 6 000 bottles.

Production Meat with sauce (game...), Viandes en sauce (gibiers...), beef tenderloin en croute, pigeon, matured cheese.

Best served with