

# FRANÇOISE & DENIS CLAIR

## SANTENAY 'CLOS GENET'

### Tasting Notes

**Nose :** Great aromatic power, blending ripe red fruit and spices.

**Palate :** Nice richness and great length for a "village" appellation, the fruity taste is carried by tannins which are fairly firm in the wine's youth.

**Laying :** Drink after three or five years or lay down for six to eight years depending on the vintages.

<b>Terroir</b>	Parcel located really close to the village at the bottom of the hill and facing south. It is completely planted with grass in order to limit vigor and therefore the productivity.
<b>Soil</b>	Chalky and clayey, quite deep.
<b>Grape Variety</b>	100% Pinot Noir.
<b>Age of the vines</b>	45 years.
<b>Harvesting</b>	100% Manual.
<b>Destemming</b>	90% Destemmed.
<b>Winemaking</b>	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.
<b>Alcohol</b>	13% Vol.
<b>Ageing</b>	Entirely put in barrels (10% new barrels) during about 15 months. The malolactic fermentation is done tardily in order to keep as much fruit as possible.
<b>Production :</b>	About 7 000 Bottles.
<b>Accords Culinaires</b>	Meat white sauce, game or cheese with an older vintage.