



Santenay Le Bievaux « *L'air de rien* »

VINEYARD

Appellation

Santenay Climat « le Bievaux »

Grape

100% Chardonnay

Soil

Clay & Limestone.

VITICULTURAL PRACTISE

Cultural Method

Ancestral methods, without chemical weeding and synthetic products. Manual harvesting, transport of grapes in small crates, sorting on systematic table at reception.

Vinification & élevage

The grapes were gently pressed and then racked to barrel where fermentation took place using natural yeasts. The wine was kept on its fine lees and underwent batonnage to impact texture and complexity to the wine. Malolactic fermentation took place in oak barrel of 228 liter during 12 to 18 months. – 25% of new oak barrels. Transferred in tank six months prior to be lightly fined, filtered and estate bottled.

LE BIEVAUX « *L'air de rien* »

Aspect : Golden yellow

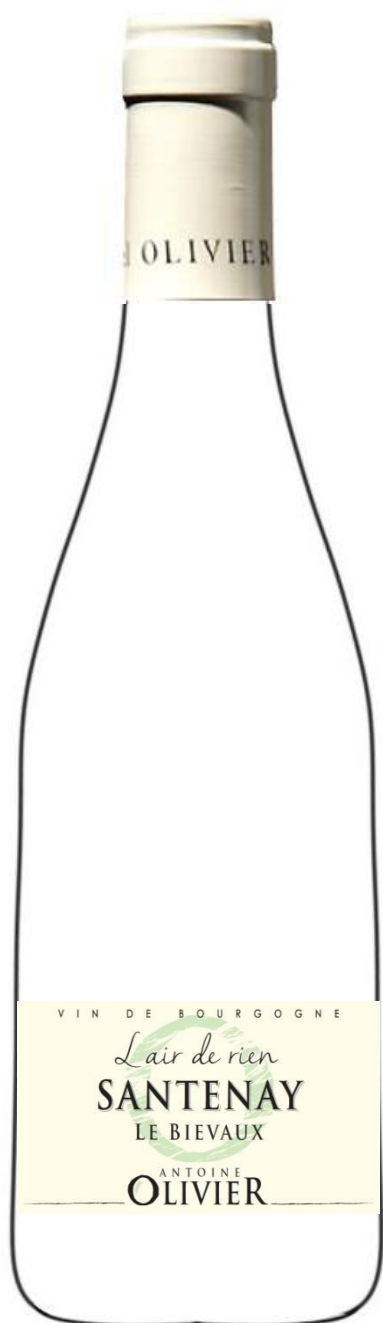
Nose : powerful wine, nose opens up with notes of whites flowers and citrus fruits, toasted.

Palate : rich and complex wine, good length on the palate.

Harmonie Mets et vins : poultry, raw fish cooked or in sauce.

Température de Service : 12 à 14°C

Conservation : As of 3 years – 8 à 10 years to keep



« Probably the best known and most popular vineyard in Santenay. It's geographic situation, because of the soil and subsoil 's characteristics, this wine is just like great white wines of Burgundy. Powerful wine, nose opens up with notes of whites flowers and citrus fruits, toasted. »

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