



L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



2024 SANTENAY

VILLAGE WINE - 100% PINOT NOIR

Santenay is a charming village, at the southern end of the Côte de Beaune, below the Mont de Sène. This ancient village was already famous in Roman times for its hot springs named "Santinae Aquae" (health-giving waters).

Producing communes:

- Santenay.

Supply:

- Grapes and musts purchased from supply partners according to rigorous specifications.

Vinification:

- Total destemming. In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over.
- The yeasts are indigenous (natural). Pressing in a vertical press.

Ageing:

- Ageing in oak barrels including 20% of new barrels. It lasts between 12 to 16 months.

2024 VINTAGE REDS: The pinot noir grapes displayed excellent phenolic maturity; we therefore increased the proportion of whole-clusters to up to 40%. We also adapted our ageing methods to align volume, oak type, and barrel age in order to achieve the finest harmony between wine and vessel. 2024 will yield precise, pure, and authentic wines, faithful reflections of their terroirs.

Tasting note by Véronique Boss-Drouhin:

A real "terroir" wine. A deep ruby colour and an intense nose of wild fruit: blackberry, blueberry, cranberry. Often tannic in its youth. Long and persistent on the palate, with flavours reminiscent of grenadine syrup or pomegranate.

Optimal consumption: 5 to 8 years, **Ageing potential:** 10 years, **Tasting temperature:** 61-62°F

