

## Santenay 1<sup>er</sup> Cru "Les Gravières"



### KNOW-HOW

The grapes are picked and sorted by hand. Maceration lasts around 3 weeks with the extraction carried out via pumping over and punching down operations. The grapes are entirely destemmed. The wines are aged for 16 to 18 months in French oak barrels of which around 30% are new.

### TERROIR

*Les Gravières: this great "climat" owes its name to the fact that it is located on land that is rich in gravel, pebbles and limestone sand from the Saint-Aubin Valley.*

### TASTING NOTES

Deep colour with purple tints.

Very fruity on the nose with a lovely blackcurrant expression.

This is a very rich wine whose tannins on the finish give it lovely persistence.

### FOOD-WINE PAIRINGS

This is an easy drinking wine, which pairs nicely with classic French dishes.

