



**BOUCHARD PÈRE & FILS**

FONDÉE EN 1731

## SANTENAY

### Appellation village

"In Santenay, the Côte-d'Or dies a fine death" is the Burgundian saying. The last appellation on the Côte de Beaune does indeed stand out. However, before becoming famous for its wines, the village of Santenay was well known for its water which had healing properties, and the village was called Santenay-les-Bains.



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FONDÉE EN 1731

GRAND VIN DE BOURGOGNE

**SANTENAY**

APPELLATION D'ORIGINE CONTRÔLÉE

CE VIN A ÉTÉ ÉLEVÉ ET MIS EN BOUTEILLE PAR BOUCHARD PÈRE & FILS  
CHÂTEAU DE BEAUNE - CÔTE-D'OR - FRANCE

## TASTING

**TASTING NOTE:** On the nose, aromas of black berry fruit. This full-bodied wine is underpinned by lovely tannins that give it its character.

**FOOD/WINE PAIRING:** Grilled or marinated red meat, game, medium-flavoured cheeses.

**SERVING TEMPERATURE:** Between 17°C to 18°C

**AGEING POTENTIAL:** 5 years and more

## KNOW - HOW

**SUPPLIES:** Purchases of grapes are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

**VINIFICATION:** Depending on the profile of the vintage, vatting lasts 14 to 16 days.

**MATURING:** 10 to 12 months in French oak barrels, with 20 to 30 % new oak.

**AGEING:** These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.

## VINEYARD

**GRAPE VARIETY:** Pinot Noir

**SOIL OF THE APPELLATION:** Limestone and marls

**TOTAL SURFACE OF THE APPELLATION IN PRODUCTION:** 171 hectares

