

SANTENAY - 1ER CRU LA MALADIÈRE 2018-2019

+344372

BC Wholesale \$47.98 (SPEC)

BC Retail \$62.99

92

pts Wine Enthusiast - 2019 vintage

"Perfumed and richly concentrated, this full-bodied Pinot Noir offers bold blackberry and black-plum flavours accented by hints of sweet tobacco and peppery spice. While tannins are fine and supple, the wine is a bit youthful and will benefit from a bit more time. Cellar till 2024. It should drink well through 2029 at least." —Anna Lee C. Iijima, 2023

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pts Wine Enthusiast - 2018 vintage

"Oakiness for now dominates the nose on this wine but the palate brims with concentrated, ripe red cherry. The wine has a lovely density of fruit and supple, ripe but fine tannin. Freshness brightens and enlivens all." —Anne Krebiehl MW, 2023

Appellation & Terroir:

Santenay, lying at the southern extremity of Côte de Beaune, is home to both the nymph of water and the god of wine: it is both a spa and a winegrowing centre. Greyish lime-stones occupy the high ground up to a height of 500 m. Lower down the slope starting at 300 m are oolitic limestones, white oolite, marls, kidney-shaped limestones, and lower oolite on a marl layer. The vineyard locations are ideal exposures between East and South.

Wine making process & maturing:

Handpicked harvest, destemmed and fermented in vats for about 4 weeks, bringing out all the richness of the aromas. Then matured for 18 months in burgundy oak barrels (33% new oak). Slow malolactic fermentation in barrels. Yield: 55 hl/ha.

Tasting notes:

Colour is a dark but brilliant black-cherry. The bouquet evokes rose-petals, peony, violet, red fruits and a hint of liquorice. In the mouth, the attack is deep and intense. Firm but discreet tannins make for a body that is supple, fine textured and well-structured. It boasts back aromas (often of bilberry) and a long finish.

Food accompaniment:

Its supple and intense attack, aromatic profile and distinguished finish means it should be perfect with dishes like braised veal or beef (to which its tannins will lend structure without aggression). Asian glazed or caramelised poultry is also a great match, as are home-made hamburgers.

Cheeses: Brie de Meaux, pont-l'évêque, Cîteaux, Reblochon, Bleu de Bresse.

Grape variety: 100% Pinot Noir **Aging potential:** 8 years **Case:** 12 x 750 mls

Serving temperature: 14-16 °C



Choice Import Agencies



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