



DOMAINE BERTRAND BACHELET

GRANDS VINS DE BOURGOGNE

SANTENAY BLANC

THE APPELLATION

The Santenay appellation is situated to the south of the Côte de Beaune, and ends in the long vineyard of the Maranges appellation. Red wines are produced primarily (more than 80% of total production).

The estate produces white Santenay from the "En Charron" locality, at an altitude of about 300 metres, with excellent sunshine and thin limestone soil, which guarantees superb aromatic finesse.



VARIETY/CLIMAT

100% Chardonnay

VINIFICATION

The grapes are pressed as soon as they reach the vat room, and after a light settling of 24 to 48 hours, the must is placed directly into barrels.

AGEING

Aged for 12 months in barrels of different types, followed by 3 to 4 months in stainless steel vats to stabilise the wines before bottling.

TASTING

A beautiful golden robe; a fresh nose, slightly roasted; on the palate, aromas of almonds and grilled hazelnuts, and as it ages, aromas of truffles.

SERVING GUIDE

11 to 12 degrees.

FOOD PAIRING

To be matched with a creamy dish, such as risotto or a hard cheese like Comté or Beaufort.

LAYING DOWN

Drink within 3 years.