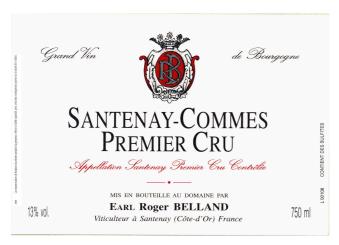


3, rue de la Chapelle BP 13 | 21590 SANTENAY Tél.: 03 80 20 60 95 Fax: 03 80 20 63 93 belland.roger@wanadoo.fr

SANTENAY COMMES PREMIER CRU



The name "COMMES" comes from the word "COMBE" (Coomb). It explains that this Premier Cru from Santenay is planted on a steep slope and benefits of a very warm microclimate.

This Commes is famous for being one of the finest Premier Cru of Santenay. I can age at least 8 years.

Characteristics

Grape variety: Exclusively 35 years old Pinot Noir vines

Surface area: 2,20 ha

Terroir: Clay-limestone soil rich in iron

Working method: Vines sown with grass-leaves thinned out

Maturing: 1 year in French oak barrels-30% new oak

Production: 11000 bottles/year Dress: Rich in colors, purple ruby

Nose: Generous aromas of ripe red fruits like blackcurrent with a hint of minerality

Mouth: Silky texture, delicate, fine and sharp and elegant tannins

To be served with a farmhouse poultry, roast meats or feathered game

