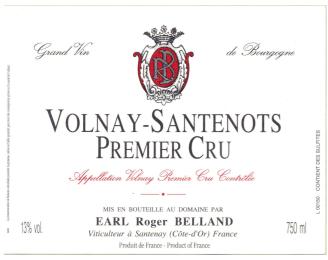


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VOLNAY SANTENOTS PREMIER CRU



The Volnay Santenots wine is with no doubt the most famous of the Volnay wines. It's made in the locality of Meursault, on the boundary of Volnay.

The particularity of the Santenots, situated exclusively in the village of Meursault, is that it is called "Meursault Santenots" if the vines are planted with Chardonnay grapes, and "Volnay Santenots" if they're planted with Pinot Noir grapes.

We vinify it exclusively with neither crushed nor destemmed grapes. This method enables us to obtain a very fruity and very fresh wine, particularly silky.

Characteristics

Grape variety: Exclusively 60 years old Pinot Noir vines

Surface area: 0,25 ha

Terroir: Stony clay-limestone soil

Working method: Vines sown with grass- leaves thinned out

Maturing: 1 year in French oak barrels- 60% new oak

Production: 1200 bottles/year Dress: Deep and brilliant carmine

Nose: Fresh nose of red fruits, sustained by an elegant hint of vanilla

Mouth: Very delicate and silky. Fresh and specially elegant To be served with a nice piece of poultry, fillet of pork or lamb

