Wine: Santenay Les Hâtes
Domaine Demessey
Vintage: 2010
Grape: Pinot Noir 100%
Alcohol: 13%

Vinification and maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Alcoholic fermentation and maturation in French oak barrels (30% new oak).

Tasting notes

Deep cherry-red colour. The nose is marked by hints of red fruits, and spicy notes appear. At the second nose, baked fruits aromas, leather.
Clean attack, full bodied, rich and powerful, the tannins are there but are ripe. Nice and good finish of toasted bread flavours.

Food pairing

Santenay wine is an excellent partner for all “haute cuisine” dishes: roasts, grilled or marinated red meat. It is a great game wine (birds or animals), and is a worthy accompaniment to traditional cheeses with a medium taste.

Serving temperature

15°C

(Indeholder sulfitter)