



Wine: Bourgogne Hautes Côtes de Beaune
Burgondia de Bronze 2013 à Beaune
Domaine. Château de Santenay
Vintage: 2011
Grape: Chardonnay 100%
Alcohol: 13%

Today, the Château de Santenay is the largest winery in the Côte de Beaune. They own more than 90 ha of vineyards which are renowned for the character of their wines, such as Aloxe Corton, Beaune 1er Cru, Pommard, Clos de Vougeot, Mercurey, etc... They are the most important owner of Mercurey. The « cuvée » carefully refined by the Château allows to realize the roundness and the best balance of the elements of this wine. White Mercurey is not as popular as Red Mercurey yet, but it is certainly one of the best Burgundy wines. It is vinified out of the great Chardonnay variety and aged in oak barrels.

Vinification & maturing

The grapes have been picked by hand and immediately pressed at low pressure. Long alcoholic and malolactic fermentation (over a 3 months' period) to give a good body to the wine. Maturation in stainless steel vats for a maximum freshness both on the nose and on the palate.

Tasting notes

These wines are a pale straw colour with pale gold highlights. They boast aromas of white flowers mixed with honey, and recall gingerbread. In the mouth they are as elegant as they are enjoyable and retain the freshness of the grape without excessive sweetness.

Food pairing

To appreciate with Fish in sauce and crustaceans, stir-fries or snails.

Serving temperature

10-13°C

(Indeholder sulfitter)

