



**Wine: Santenay "Sous La Roche"**  
 Chateau De Messey  
 Vintage: 2010  
 Grape: Chardonnay 100%  
 Alcohol: 13%

### Vineyard

Southern from Côte de Beaune, the Santenay appellation produces 98% of red wines and only 2% of white wines. The Santenay "Sous la Roche" soil is "brown chalk" with clay. It is located at mid slope and the vineyard is facing east.

### Vinification & maturing

The grapes have been picked by hand and immediately pressed on a pneumatic press at a low pressure. Alcoholic and malo-lactic fermentations in casks over a period of 3 months to better extract the aromas (no stirring of the lees). Maturation for 8 months in French oak barrels (20% new oak barrels)

### Tasting notes

Nice light gold robe with tints of green, brilliant and clear. Open and franc nose on a bouquet of fresh fruits (citrus and grapefruit), flowers (lime-tree) with a touch of toasted and smoked aromas. Clean attack, very fresh, rich and full, good balance between acidity and mellowness, pure and, persistent in mouth on mineral aromas.

### Food pairing

All elaborate fish based dishes (poached or grilled) and seafood (prawn, scampi) as well as white meats (veal, duck) or goat cheese.

### Serving temperature

13-14°C  
(Indeholder sulfitter)

