




ZAIZON 



Silver Medal Concours des Grands Vins de France A Macon 2014

Wine: Mercurey “Vieilles Vignes”
Domaine: Château De Santenay
Vintage: 2013
Grape: Pinot Noir 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.

Tasting notes

A beautiful dark and shiny red color. Open on fresh notes of red fruit. The mouth is full, fat, balanced. Blackberry and cherry blend in a discreet and delicate oak. The tannic structure is melted and well balanced. A wine of pleasure that will take full extent in ageing

Food pairing

Beef rib steaks, or joints of beef or lamb, braised or in sauce .Roast pork is well suited to its rich aromas, as are poultry-based stews. Exotic dishes likewise prove worthy partners for this wine. As for the cheeseboard, this wine harmonizes equally well with either mild, soft cheeses or aged versions.

Serving temperature

15-16°C

(Indeholder sulfitter)

