

VIGNOBLES LUDOVIC PIERROT · BURGUNDY

Santenay Premier Cru «Clos de la Comme»

Santenay Premier Cru from half a hectare of east-facing Pinot Noir at 235 metres on clay-limestone soils: a wine of intense expression, farmed biodynamically and certified Demeter.

PRODUCTION AREA	Santenay Premier Cru, Côte de Beaune, Borgogna
GRAPE VARIETY	Pinot Noir 100%
VINTAGE	2023
HARVEST	By hand
AGEING	In French oak barrels
VINE AGE	10 years

WINEMAKING

- Grapes sorted in the vineyard and again on arrival at the winery
- Vinified with a generous share of whole bunches, after a cold maceration
- Spontaneous fermentation in wooden or stainless steel vats
- Aged in fine-grained, lightly toasted French oak barrels
- Bottled according to the lunar and biodynamic calendar

OTHER DETAILS

- Surface area: 0.5 hectares
- Exposure: east
- Altitude: 235 metres
- Soil: clay-limestone
- Certified organic and biodynamic viticulture (Ecocert, Demeter)