VIGNOBLES LUDOVIC PIERROT · BURGUNDY

Santenay Premier Cru «Les Gravières»



An expressive Premier Cru, ruby red, with a complex bouquet of red and black fruit, floral and spicy notes. Structured and silky, with fine, elegant tannins and lively acidity that gives it freshness; with age it will develop notes of undergrowth.

PRODUCTION AREA	Santenay Premier Cru, Côte de Beaune, Borgogna
GRAPE VARIETY	Pinot Noir 100%
VINTAGE	2023
HARVEST	By hand, at full ripeness
AGEING	12 months on average in French oak barrels, 30% of them new
VINE AGE	65 years
AGEING POTENTIAL	7 – 10 years
SERVING TEMPERATURE	15 – 17 °C

WINEMAKING

- Traditional low vines, Guyot pruning
- Hand-harvested at full ripeness, grapes sorted on the vine and then on the sorting table
- Vinified with a generous share of whole bunches, after a cold maceration
- Spontaneous fermentation with indigenous yeasts
- Bottled according to the lunar and biodynamic calendar

NOSE

- Complex, with aromas of small wild berries (blackcurrant, blackberry)
- Floral and spicy notes

PALATE

- Tender and structured, with silky, fine tannins
- Spicy notes and lively acidity that gives freshness

FOOD PAIRING

- Grilled or roast red meat
- Stews such as bœuf bourguignon
- Poultry in sauce, such as coq au vin
- Charcuterie and aged cheeses

OTHER DETAILS

- Premier Cru plot «Les Gravières» in Santenay, in the south of the Côte de Beaune
- Surface area: 0.7 hectares
- Exposure: east
- Altitude: 225 metres
- Soil: clay-limestone
- Alcohol: 13%
- Certified organic (FR-BIO-01) and Demeter biodynamic viticulture