



DOMAINE

Les Guignottes

SANTENAY

Cépage : 100% Pinot Noir

Température de service : 16-18°C

Potentiel de garde : 6-10 years

Location and Terroir

Located at the southernmost part of the Côte de Beaune, spanning this commune and Remigny, this wine exhibits subtle nuances depending on the slope. The Santenay Domaine Les Guignottes covers 0.4189 hectares.

Vinification / Aging

The grapes are destemmed and vinified in tanks for about 4 weeks, revealing the full richness of their aromas. After pressing, the wines are aged in oak barrels for 12 months.

Tasting Notes

Its purple-mauve, deep black cherry robe shines brilliantly. The bouquet evokes rose petals, peony, violet, and red fruits with a hint of licorice. On the palate, it presents an intense and profound attack. Discreet and firm tannins contribute to a supple and well-structured body with a very fine texture.

Food Pairing

This wine pairs well with various moderately flavored dishes, such as roasted and grilled red meats, game birds, as well as numerous cheeses.