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DRINKS TO THE WORLD



ROGER BELLAND SANTENAY 1ER CRU LES GRAVIÈRES

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Today, Roger's daughter, Julie, has taken over the day to day running of this excellent estate. A range of top quality Chardonnays from highly regarded vineyards are made, which contrast somewhat with their succulent reds from lesser-known yet great value appellations such as Maranges and Santenay in the Côte Châlonnaise.

Processes in the vineyard are as natural as possible, with grass sown between the vines to encourage natural biodiversity and reduce predators. Very environmentally conscious, Julie prefers to use prophylactic methods instead of chemicals. In order to control the yields and vigour vines are selectively debudded. From a small sector of 35 year old vines on iron-rich stoney limestone soil.

The Pinot Noir is completely destemmed in the winery then a cold pre-fermentation occurs for a week. The alcoholic fermentation starts at temperature control for three to five weeks at 15°C. Once its finished, the wine is warmed at 35°C for 2 to 3 days to refine the tannins. The wine is aged in 40% new French oak barrels.

Grape Variety: 100% Pinot Noir.

Farming Practices: Vegan - Contains Sulfites.

Tasting Notes: Perfumed nose of mulberry and red cherry with hints of spice. Soft, textured tannins and fine acidity round out this classy elegant Pinot.

Food Match: Ideal with grouse or coq au vin.

Sugar Level: 0g/l

Vintage: 2014

Closure: Cork

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