



Domaine Claude Nouveau Santenay Le Chainey BURGUNDY (FRANCE)

Situated in the heart of the Côte-de-Beaune, the Nouveau family has been making wine there for 6 generations. With the objective of producing quality wines, as naturally as possible, linked to the size of the yield and informed through being close to the soil and sensitive to the seasons.

Grapes: Chardonnay

Terroir: Limestone soil. Vineyard located at an altitude of 280 meters on east-facing slopes. Vineyard surface area: 3.6 acres.

Viticulture: Age of vines: 12-25 years old, hand-harvested.

Viniculture: Alcohol fermentation between 12-15 days in oak barrels (20% new barrels). Aged for 10 months in oak barrels. Bottled 12 to 14 months following harvesting.

Alcohol: 13% vol.

Appearance: Bright golden tint.

Nose: Complex aromas revealing hints of white flowers (hawthorn and acacia).

Palate: Flavors of pear & hazelnut. Very complex. Minerally with a supple texture.

Pairings: Creamy dishes, foie gras, fish filet in sauce, roasted poultry, Beaufort and Comté cheese.

Burgundy Wine Region of France

Climate: Burgundy experiences very hot summers and very cold winters. It is the coolest and most northern red-wine producing region in the world. The vintages from Burgundy can vary greatly as there are years that lack sun or have unpredictable rainfall. This can lead to un-ripened grapes, and less flavorful wines.

There are two main grape varieties grown in Burgundy: Chardonnay & Pinot Noir. However, this region does not classify their wines according to varietal; it is all about the 'terroir' for a particular wine. The ranking of wines from least to most sophisticated are: Bourgogne Blanc/Rouge; Villages; Premier Cru; Grand Cru.

Côte de Beaune is in the southern part of the Côte d'Or and is home to the famous villages of Chassagne-Montrachet, Les Maranges, Mersault, Puligny-Montrachet, Saint Aubin & Santenay.