



# Premier Cru

## SANTENAY

« GRAVIÈRES »

### Appellation

Santenay is located right south to Chassagne Montrachet and is the most southern village of Burgundy famous "Cote D'or" ("Golden Coast") region. The etymology of Santenay is most probably connected to the word "Sanctus" which refers to a sacred place before Christian era. The appellation, 140 ha of planted vines, is composed of three areas, one next to Chassagne, one around the village and one just south of the village. It is today mainly a Pinot Noir planted appellation however the Chardonnay are revealing high potential there.

#### Vineyard

The Gravieres belongs to the area right next to Chassagne and has a southern to southern east exposure with an elevation of 230 to 260m. The word Gravieres refers in French to "Gravel" that we can find on all the parcels, going down from the upper part of the hill. The upper crust of the soil being dominated by clay while going toward more sand structure when digging deeper. Gravieres is perhaps the most prestigious parcel in Santenay.

Grape variety

Chardonnay

Age of the vines

17 years

0.32 ha



Date of harvest

25th of September 2016

Ageing

18 months, 35% of new French

Date of bottling

28th of June 2018

Guard time

Ready to drink now until 2026 and more

### Characteristic

The fruit was in impeccable condition and at optimal ripeness; the winning duo. The generous wines from this sunny vintage will be noteworthy. Things went very fast in 2015, both in the vineyards and the winery. Flowering took place in early June, followed by véraison in mid-July, with the start of harvesting at the end of August. The weather dictated the tempo, which resulted in some magnificent grapes, the foundation of a great vintage.

#### Wine-food pairing

Delicate fish (fried or, better still, steamed), poached eggs and seared or marinated vegetables, soft-centred cheeses like Camembert...

#### Tasting note

Clean, mineral and floral made up the bouquet. Quite fresh with a sharp vigor. The palate unveils stone fruits with little citrus characteristics. Gravières Maison Evenstad tends to display more creaminess and buttery characteristics compare to Château de la Crée brand.

Temperature 11°-13°