

# DESFONTAINE FRERES

## SANTENAY 1<sup>ER</sup> CRU – GRAND CLOS ROUSSEAU

BURGUNDY

### Story

The Desfontaine family have been winegrowers and farmers for 12 generations. In 1970, Louis Desfontaine and his wife Véronique decided to create a real landmark in the area. Today Véronique's sons, Xavier and Arnaud, together manage 30 hectares of vineyards spread across the appellations Bourgogne, Bouzeron, Montagny and Mercurey.

Farming philosophy : A fusion of organic farming and biodynamic practices.  
Organic conversion, will be certified in 2024

### Vineyard Information

Grape varieties : 100% Pinot Noir  
Plot Size : 1 ha (2.5 acres)  
Average age of the vines : 45-50 years  
South facing  
Elevation : 300m (985 ft)  
Soils : Clay-limestone, red clay rich in iron and white oolitic limestone

#### FARMING PRACTICES

- Training method : Guyot simple
- No herbicides
- Green harvesting
- Regular work of the soil

### Winemaking

- Hand picked grapes / Partially destemmed with different sorting
- Indigenous yeast
- Cold pre fermentation maceration : 4-6 days
- Alcoholic fermentation : Temperature controlled concrete tank / 17-21 days
- Malolactic fermentation : Inoak barrels
- Maceration technique : pump-over or plunging once a day
- Pneumatic press
- Aging : 12 months in new and seasoned oak barrels, then 6 months in stainless steel tanks / on lees
- Fined : No
- Filtration : No
- SO2 Total : <50ppm
- Vegan : Yes

### Tasting notes

Ripe nose, full of black fruits and spices. Deep and full palate suggesting a good potential for ageing. It is a powerful Pinot Noir.

