

DESFONTAINE FRERES

SANTENAY 1^{ER} CRU – GRAND CLOS ROUSSEAU

Story

The Desfontaine family has been winegrower and farmer 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, form a successful team to manage 30 hectares of vineyards. They recently formed a partnership with a grower in Santenay to offer this new appellation to their range of wines.

Farming philosophy : sustainable

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 : oak 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!

