



Hillside Wines & Spirits
Artisan Wines & Spirits Distributor

FRANCE

MOILLARD

BURGUNDY

AOP Volnay Premier Cru - Les Santenots



The History

Nestled high on the Côte de Beaune, the village of Volnay is between Meursault and Pommard. The Climat “Les Santenots” is located Southwest of Volnay, at the feet of the small hill of Chaignot. Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - cold maceration. Long fermentation during which pigeages and pumping over are performed. Post-fermentation - maceration at 30°C for 5 days. Aged in oak barrels for 18 months. 40% new oak and 60% oak barrels used between 1 and 3 times. The oak is mainly sourced from the Vosges region.



THE GRAPE

100% PINOT NOIR



TASTING NOTE

Deep bright ruby in colour. Racy and fruity ripe nose with black cherry and spice notes. The mouth is silky and harmonious with a clear attack on ripe tannins and an aromatic dominance of violet. Spicy and fresh finish. Ideal with fine dishes of poultry or game roasted, braised or glazed. Its aromatic intensity also allows it to accompany couscous or tagine.

Order Desk: 800 946-3664

www.hillsidewinesspirits.com

