

DOMAINE PIERRE GLANTENARY & FILS
PROPRIETAIRE – RECOLTANT
VOLNAY 1^{er} CRU 'Les Santenots' 2014

HISTORY

Located in Volnay, five kilometers south of Beaune, Domaine Pierre Glantenay et Fils operates twenty acres of vineyards in the appellations of :

Volnay, Pommard, Meursault, Monthélie and Chambolle-Musigny.

Our estate was launched in the 16th century and was passed from generation to generation until siblings Guillaume and Fanny Glantenay took over the Domaine from their father Pierre Glantenay. The vineyard is located on the boundary of Volnay and Meursault. The particularity of the Santenots, situated exclusively in the village of Meursault, is that it is called "Meursault Santenots" if the vines are planted with Chardonnay grapes, and "Volnay Santenots" if they're planted with Pinot Noir grapes.

GRAPES, AREA & VINIFICATION

100% Pinot Noir. Soils are a mixture of stony clay and limestone and the vines are guyot drained. Sustainable vineyard practices. Grapes are managed, monitored, harvested and sorted all by hand. Fermentation took place in temperature-controlled stainless steel tanks. The wine was matured in 30% new oak barrels for between 15 and 18 months.

TASTING NOTES

Cherry is the overwhelming perfume on this Premier Cru. Black cherries are supported by blackberries and raspberries. Lovely tannins on the palate, and beautiful finesse.

Pairs well with elaborated dishes of game bird or red meat cooked in a sauce, as well as aged cheeses.

