

# Santenay Les Prarons Dessus 2018

## BACKGROUND

Since the 19th Century, generations of the Pillot family have cultivated the hills of Chassagne-Montrachet on over 35 acres of land spread across 22 different appellations. The vineyards are mainly concentrated on Chassagne-Montrachet and Pommard terroirs, but also on the soils of Santenay, Saint-Aubin, Puligny-Montrachet, Meursault, Volnay, and Beaune. The father-and-son team of Fernand and Laurent focuses tirelessly on maintaining quality with their practices: low yields, minimal use of fertilizer and strict hygiene. All of their wines are vinified and matured in a modern winery but Laurent pays special attention to keep with traditional Burgundy practices: barrel fermentation for the whites, minimal stirring of the lees, and aging the wines in French oak barrels from a variety of forests and coopers. The vineyards are worked "agrobiologie" with care taken to see that soils are cultivated without the use of chemical weed-killers. The family is also a member of the research group DEPHY-EcoPhyto since 2012, which aims to decrease the amount of pesticides used and to better agricultural techniques for an environmentally sound ecosystem.

## TERROIR & VINTAGE NOTES

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## WINEMAKING & AGING

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## TASTING NOTES

A red wine purple in color, expressing spring violets and red fruit aromas. An intense mouthfeel with firm tannins. After aging this wine for a few years, it pairs well with Boeuf Bourguignon or cheese.



750ML



## ORIGIN

Santenay AOC, Burgundy, France

## GRAPE VARIETIES

100% Pinot Noir

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 14%, Closure: Cork

## WINEMAKER

Laurent Pillot

