

maison A&S

SANTENAY

"LES SAUNIERES" 2024

The Santenay Village parcel is located in the commune of Santenay, planted in 1973 at an altitude of 280 meters. The vineyard rests on clay-limestone soil alternating marl and hard limestone typical of the appellation. Clay provides structure and depth, while limestone gives finesse, freshness, and a beautiful mineral expression. The predominantly south to southeast exposure encourages progressive sunlight, allowing steady ripening while maintaining balance.

Yield: 20 hl/ha, consistent with the conditions of the 2024 vintage. Manual harvesting took place during the second half of September 2024, followed by careful sorting of the grapes. The bunches were fully destemmed before being placed in wooden vats. Alcoholic fermentation lasted 16 to 18 days, with gentle extraction alternating punch-downs and pump-overs according to tasting in order to preserve fruit elegance and fine tannins. After pressing, the wine was aged 12 months in oak barrels followed by 5 months in tank for stabilization before bottling. No sulfites were added during vinification, only after malolactic fermentation and just before bottling.

The Santenay Village 2024 displays a deep ruby color. The nose is expressive with aromas of ripe red fruits (cherry, raspberry), accompanied by floral notes and subtle spices. On the palate, the wine is balanced and structured with fine tannins, beautiful freshness, and an elegant finish typical of Santenay in a cool vintage such as 2024.

Food pairing: roasted meats, poultry, slow-cooked dishes, pressed cheeses. Aging potential: 6–10 years

