

SANTENAY 1ER CRU GRAND CLOS ROUSSEAU 2023



Domaine: Bourgogne

European Label AOP: Saint-Aubin 1er Cru

Viticulture: Winegrowing that respects its environment and the people who

live and work there

Location: Santenay

Grape varieties: Pinot Noir sélection massale

Planting year: 2007

Surface area: 0ha40a65ca (9.5 ouvrées)

Altitude: 260-280m

Orientation: Sud-Est

Geology: Sols argilo-calcaire

Density: 10000 pieds/ha

Pruning method: Guyot palissé **Aging:** Fûts de 350L; 20% fût neuf

Bottling: Unfined and unfiltered wine; bottled on fruit day in February

2025

HAND-HARVESTING AND VINIFICATION

Hand-harvested; 70% whole bunches, the rest destemmed and unstemmed; spontaneous fermentations; minimal extraction; free-run and press juices blended; aged on fine lees for 18 months in 350 L demi-muids.

VINTAGE PERCEPTION

2023 was an excellent vintage for Burgundy. Alternating good rains, windy periods and cool temperatures throughout the campaign resulted in a very well-balanced harvest, with a real freshness in the wines obtained. Despite the high temperatures during the harvest, around September 10, the wines are easily digestible, very fine and without excess.

3, Rue Principale, 21190 Chassagne-Montrachet FRANCE

Tél.: +33(0)6 99 70 26 05

E-mail: sylvain@sylvainmorey.com

