



COLOUR:

White

2023

VARIETY: **Chardonnay**
 APPELLATION: **Santenay**
 REGION: **South of Côte de Beaune**
 ALC. CONTENT: **13%**
 NB. OF BOTTLES: **4 285**

THE APPELLATION

This wine is a blend of 2 climats from the terroir of Santenay, « Sous la roche » (*Under the rock*) and « Comme Dessus » (*Over the Comme*).

TERROIR

East from the village, the « Comme-dessus » is just over the « Comme » 1^{er} cru as its name indicate.

AGE OF VINES: 30-40 years

SURFACE: 1.04 ha

NATURE OF SOILS: clayey chalky marl with stones. Chardonnay like this kind of soils to grow, giving rich wines, with concentration with sometimes nervousness on « Sous la roche ».

ALTITUDE: between 350 and 410 m

THE VINTAGE: BEYOND EXPECTATIONS

It has been a while since Bourgogne hasn't enjoyed two consecutive years with above-average volumes. 2023 vintage has put a smile on the faces of winegrowers: if volumes are good, the quality is there every time.

The other great thing about this vintage - despite unstable weather conditions over the summer, is that the end result is stunning. The Chardonnay and Aligoté grapes reached full maturity in perfect conditions, while retaining enough freshness to live up to the reputation of Bourgogne white wines. And Pinot Noir proved, once again, that it is king of the grape varieties. After a rigorous sorting process, some very fine juices were extracted, with a great variety of aromas.

The result is expressive, fruity wines with beautiful aromatic profiles, for both white and red. There's something for all tastes, as this vintage offers a range of profiles linked to the choice of harvest dates. We look forward to exploring the 2023 vintage!

WINEMAKING

DATE OF HARVEST: Sept. 8th, 2023

HARVEST: 100 % handpicked in small grape boxes

SORTING: grapes are sorted in the vineyard to keep only the good and ripped one.

PRESSING: in our cellars, grapes are immediately gently pressed in our pneumatic press.

% FULL GRAPES: 100%

BARREL AGEING: 100% - **NEW OAK:** 20% - **LENGTH OF AGEING:** 09 months

FINING: Yes, with bentonite - **BOTTLING:** April 23rd, 2025



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