

JEAN BOUCHARD

— DEPUIS 1926 —



Santenay

AOP Santenay, Bourgogne, France

PRESENTATION

Located at the southern end of the Côte de Beaune, Santenay is a village known since Gallo-Roman antiquity for its thermal waters. Its source "Santinae aquae" or "beneficial waters" has actually given it its name. The 337 hectares of the appellation extend over the first slopes of Mont-de-Sène, at an altitude of up to 300 meters and benefit from ideal exposures from the east to the south. While the wines are mostly red, some terroirs favorable to the cultivation of Chardonnay allow for the production of straight and elegant whites.

TERROIR

Marly limestone soils

WINEMAKING

Hand picking, sorting of grapes, slow and gently pressing respecting the fruit. Aging on fine lees in oak barrels (20% new barrels) for 14 to 16 months.

VARIETAL

Chardonnay

SERVING

Service temperature: between 12-14°C.

To be enjoyed young and fruity or to be kept for 3 to 5 years.

TASTING

Bouquet with delicate scents of white flowers, citrus, and exotic fruits. Full and rich palate that stretches over a minerality with salty accents, giving freshness and energy to the whole.

FOOD PAIRINGS

Classic pairing: Grilled salmon with lemon.

Unconventional pairing: Chicken Pad Thai.

Jean Bouchard

6, Boulevard Jacques Copeau, 21200 Beaune
Tel. 03 80 24 37 27 - contact@jean-bouchard.com
www.jean-bouchard.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

