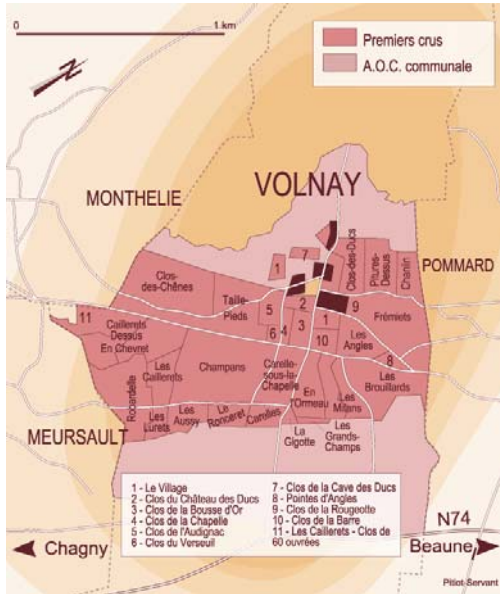


VOLNAY PREMIER CRU

“SANTENOTS”



Origin: Côte de Beaune

Soil: Marl with chalk.

Grape: Pinot Noir

Yield: 40 hl / ha

Tasting notes: Sustained aroma of prunes and spices. Rich in the mouth with well-blended and agreeable tannins. A good example of the finesse of Pinot Noir.

Serving temperature: 17-18°C

Culinary suggestions: Winged game. Roast meats. Bœuf Bourguignon.

