



DOMAINE SAINT SATURNIN DE VERGY

Bourgogne Hautes Côtes de Nuits 2020

History

The Domaine Saint Saturnin de Vergy vineyard extends over sunny hillsides capable of producing the very best Chardonnays and Pinot Noirs. The wines vinified at the Estate are renowned for their quality and character. Expected to fade into oblivion, this vineyard has performed a successful comeback through patience and courage. since the 1950s; the Hautes-Côtes-de-Nuits and the Hautes-Côtes-de-Beaune have seen a real renaissance.

Grape variety

Pinot Noir

Origin

The Bourgogne Hautes-Côtes de Nuits overlooks the Côte de Nuits to the west of the woods of Corton above Gevrey-Chambertin. The vineyards are located between 300 and 400 meters above sea level.

Vinification

Mechanical harvest. Traditional vinification in thermoregulated stainless steel. Pre-fermentation - temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed. Aged on fine lees for 10 months in oak barrels used between 1 and 5 times.

Soil

The soil consists of limestone containing some marl and clay.



Colour

Bright in colour with ruby hues.



Nose

A tasty nose of red fruits and spices.



Palate

The palate is delicate and flavoured, underlined by fine tannins. Well-balanced and wide, this wine offers a nice aromatic intensity and a fresh finish.

Recommandations

Round wine, ideal for white meats such as rabbit but also lamb and duck, and grilled meats. Surprising good with sweet and sour or slightly spicy dishes (duck with orange...). Cheeses moderately strong : Camembert, Saint Paulin, Morbier, Reblochon...

Serving

14-16°C

Cellar potential

Drink within 3 years



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