

Santenay (1er Cru)

Santenay is the southernmost point of the Côte de Beaune. Notably, many white Santenay and Santenay 1er Cru wines, particularly those from Janots & Bos, exhibit tropical notes, along with characteristics such as hazelnut, floral hints, and beautiful minerality. A good Santenay is fresh and powerful.

The soil in Santenay differs from other well-known appellations due to a fault line crossing the major north-south fault line of the Côte d'Or, which explains Santenay's distinctive character. Despite the differences among wines from various villages, Santenay takes it a step further.

For enthusiasts, it offers a delightful wine that is also more price-friendly compared to the famous villages in the Côte de Beaune.

Santenay pairs well with pasta or risotto with mushrooms or truffles, and think of poultry in cream sauce. Suggested cheeses include Comté, Beaufort, Citeaux, and goat cheeses.

Serving temperature: 11 to 13°C.

