



- COTE DE BEAUNE -

**Santenay 1er cru  
'Beaurepaire'**



**THE VINES:**

100% Chardonnay

Sustainable production. Traditional vinification with oak aging from 18 to 20 months.  
Only 2,400 bottles produced per year.

**LOCATION:**

South Cote de Beaune, SANTENAY area stretches over 378 hectares, with 12 Premiers Crus (from 12 different plots). Red Santenay represents 98% of the production. Producing 4760 hl of premiers crus.  
White Santenay is a very limited production and it makes this wine even more exclusive.

Santenay 1er Cru white is probably one of the best values today from Cote de Beaune. Due to location of the fields, wine stands proudly in front of the more known appellations such as Puligny Montrachet.

Our 1er Cru Beaurepaire is very classic, a mineral and floral Santenay. You will enjoy the freshness with nice notes of hazelnut. Serve at 12°C over any creamy poultry dish, pasta or risotto with mushrooms.  
Also very good over Comte cheese.

- Cellar up to 10 years -

