

HENRI CLERC, AOC PREMIER CRU SANTENAY “LE BEAUREGARD”



GRAPES:

Pinot Noir 100%

D.O.: Burgundy

THE TERROIR

Clay, limestone and marly soils. Strong slope.

WINEMAKING:

Maceration in thermo-regulated stainless-steel tanks. 3-weeks alcoholic fermentation further to a soft settling of the juice in French oak (20% for new oak). Malolactic fermentation followed by 14-months ageing on fine lees.

TASTING NOTES:

Color: Deep red.

Nose: Floral bouquet, well-built.

Palet: Ample and very long finish with present and persistent tannins.

Food Pairing: Red meat, game and any cheese.

