



SANTENAY - ORGANIC

Burgundy, France

Château de Melin



www.chateaudemelin.com

Method & Production

The Santenay terroir is among the most complex in the Côte d'Or. The estate-grown grapes are hand-harvested from two vineyards; 'Les Potets' and 'Le Chainey'. Maceration time of three weeks. Alcoholic fermentation in fiber tanks, and malolactic fermentation in oak barrels, using indigenous yeasts. Ageing 50% in stainless steel and 50% in oak barrels for 12 months. Two months bottle refinement before release.

Tasting Notes

Fresh, vibrant, and fruit-driven nose. An elegant and silky smooth wine, with red berry fruit, a well-structured palate and balanced finish.

Food Matching

Braised beef dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
DM0523	Santenay - Organic	Pinot Noir	2023	13%	Cork	6x0.75lt	Yes	No	Yes	No