



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 |