



## **SANTENAY "Fougenet"**

*Area* : 0.95 ha

*Grape variety* : 100% Pinot Noir

*Age of vines* : 40 years

*Places called and Terroirs* :  
Blending of places called "Foulot" and "Clos Genet". Two different climates with either a stony and marly hillside sunny and facing South East (Foulot), or a clos at the bottom of the slopes with a stony but rather deep clay-limestone soil (Clos Genet).

*Harvest* : Manual in 20 kg perforated crates.

*Yield* : 40hl / ha

*Aging* : 60% barrels with 30% new barrels and 30% one or two wine barrels and 40% in stainless steel vats for 12 months. Blending after 12 months of the tank and barrels for bottling.

*Food and wine pairing*: Poultry and grilled meats.

