



MAISON
Albert Brenot

DEPUIS 1849



Located in the very south of the Côte de Beaune, this vineyard contiguous to Santenay extends over the following villages: Cheilly-les-Maranges, Dezize-les-Maranges and Sampigny-les-Maranges. The appellation has a few Premiers Crus including this «Clos-Roussot» which adjoins the «Clos Rousseau» located in the town of Santenay. Vineyard facing East / South-East.



Pinot noir



Sorted manual harvest. Temperature control. Destemming. Fermentation in open vats 14 days before pressing. Daily manual pigeage.



Maturing in oak barrels for 13 months.



This vine is planted on some clay-limestone soils.

TASTING

Pretty robe with some bright vermilion brown highlights. The perfumed nose reveals beautiful notes of ripe fruit (blackberry, black cherry and blackcurrant), the whole being charming and well balanced. The palate is round with a beautiful gourmet development. This is a nice 1er Cru too often overlooked.



To keep 5-8 years.
Temperature of service: 15°C.



This wine goes well with meats but also with a good terrine. Some white meat, poultry but also all roasts and grills. After a few years it is quite able to offer a great accompaniment to meat cooked in sauce, or with mushrooms (unless too spicy).