



MAISON  
**Albert Brenot**  
DEPUIS 1849



*This famous village is located at the south of the Côte de Beaune and produces mainly famous red wines but also some excellent white wines. Santenay wines are characterized by a very attractive potential.*



Pinot noir



Manual harvest sorted.  
Temperature control. Desteeming.  
Fermentation in open tanks for 18 days before pressing.



Maturation in oak barrels at 100% (20% of new oak barrels)



Limestone, clay marl and rocky

## TASTING

Brilliant color with dark reflections. The nose is elegant and expressive (ripe black fruit and wild shades) with notes of vanilla transmitted by the ageing in oak barrels. The palate is both delicate and rich with an elegant finish that ends on small and fine tannins.



To keep 3 to 5 years  
Temperature of service: 16°C



This wine is recommended for all traditional cuisines (roasted or braised red meats). Very good wine with game after a few years. And, of course, all cheeses.