



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.