

Santenay

Camille Giroud

GRAND VIN DE BOURGOGNE

SANTENAY

Appellation Santenay Contrôlée



CAMILLE GIROUD
— DEPUIS 1865 —

LOCALITY: FRANCE – Burgundy – Côte de Beaune

APELLATION: Santenay

GRAPE VARIETY: Pinot Noir

WINEMAKER: Carel Voorhuiss

VINEYARD: 40-year-old vines from 2 south-facing parcels. One at 360-450m altitude, southeast facing and Ostrea acuminata marl soil. The second one vineyard from the lower part; 250-260m elevation, east-facing and decarbonated silt soil.

VITICULTURE: Sustainable.

WINEMAKING: 100% de-stemmed. 4–5-day col maceration in wooden tanks. Then fermented over ambient yeasts with gentle punch-downs.

AGING: Aged for 18 months in used barrels (10% new oak). Then blended and aged further in stainless-steel tank.

BOTTLING: No fining. Gentle filtration, only if necessary.

