Les Héritiers Saint-Genys Santenay Blanc, AOP Santenay 2020

FHS0032020

Les Héritiers Saint-Genys

— Burgundy, France

A perfect example of the potential for whites in this southern AOP of the Cà´te de Beaune.

Production

This white is a blend of two climats from the terroir of Santenay: 'Sous la roche' (under the rock) said to be one of the best slopes to grow Chardonnay, due in part to its chalky clay marl soils and southerly aspect and 'Comme Dessus' i.e. just to the other side of the 1er Cru of La Comme. Vines are 30-40 years of age and grown sustainably, limiting the use of phytosanitary chemicals and preferring tillage to herbicides. Harvest is by hand with grapes sorted in the vineyard and placed directly in small drilled boxes, avoiding maceration before winemaking and limiting handling. Once gently pressed in the cellars in the heart of Chassagne-Montrachet, the wines are matured for 10 months in French oak, 20% of which is new.

Tasting note

Wondefully bright and pure on the nose, flavours are long and complex with a hint of pithy white grapefruit adding freshness. Well-balanced, ripe fruit but not at all heavy rather fresh and vital wiWonderfully pure on the nose with a hint of nuttiness from the oak. Flavours are full and complex with ripe citrus and lovely toasty notes from the oak. Well-balanced, ripe fruit but not at all heavy - rather fresh and vital with a lovely long finish.th a lovely long finish.

Food Match

An indulgent apéritif that can continue as you dine, perfect with a really good fish pie or free-range roast chicken.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Santenay

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan