



Santenay 1^{er} Cru

"Passetemps"



Vineyard of origin:

Appellation: Santenay 1^{er} Cru "Passetemps"

Geolocation: 46.92604 – 4.7053

Grape variety: Pinot Noir

Soil type: Calcareous clay

Vine age: 70 years

Yield: 35 hectoliters per hectare



Wine:

ABV: 13%

Vinification: Handpicked - Entirely destemmed

Vinified in stainless steel tanks.

Pre-fermentation cold maceration, active fermentation
under controlled temperature.

Maturation: In French oak barrels.

Matured for 14 months.

Racked and lightly filtered before bottling.

Production: 2500 bottles per year

Bottled at the estate.



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