

*Beauregard*



*Domaine*

JÉRÔME FORNEROT

Saint-Aubin

## Santenay 1<sup>er</sup> Cru *Beauregard*

Located between Chassagne Montrachet and Santenay, this south-facing plot was planted in the 60' with Pinot Noir. Sustainably grown, this plot is planted on a thin layer of soil covering the shattered limestone.

---

After being handpicked, the harvest is sorted and fully destemmed. It is then vatted for maceration and fermentation for approximately 15 to 20 days. The process of pressing is carried out by pneumatic presses that press the grapes slowly and gently. The juice is then allowed to settle and placed by gravity in French oak barrels for 12 months (15% of new oak barrels). After aging in barrels, the wine is placed in vats for 6 months and is bottled at the estate.

---

Everything is drawn together to create a great wine with delicious aromas of black fruits. Rich and structured on the palate, this wine would go well with venison.

*Domaine*

JÉRÔME FORNEROT

8, rue des Lavieres - 21190 Saint-Aubin  
Tél. (+33) 681 326 432- [www.domaine-fornerot.com](http://www.domaine-fornerot.com)