

Les Charmes



Domaine

JÉRÔME FORNEROT

Saint-Aubin

Santenay *Les Charmes*

The grapes come from 3 plots planted between 1960 and 2000 and located on the southwest section of the village Santenay on deep clayey marls. Sustainably grown, the vines are pruned in simple Guyot or Cordon de Royat depending on the age and of the vigor

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 to 20% of new oak barrels). After aging in barrels, the wine is placed in vats for 6 months and is bottled at the estate.

With aromas of ripe black fruits, mineral and well-structured tannins, this wine is rich on the palate. It can be drunk young, but it will be even more appreciated after 2 to 3 years in the cellar.

Domaine

JÉRÔME FORNEROT

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