

Sous la Roche



Domaine

JÉRÔME FORNEROT

Saint-Aubin

Santenay *Sous la Roche*

Planted in 1970, this plot is located on the slope in Santenay, over soft and rocky ground. Sustainably grown, the vines are pruned in simple Guyot or Cordon de Royat depending on the age and of the vigor of the stocks.

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 10 months. After aging in barrels, the wine is placed in vats for a month and is bottled at the estate.

This wine has smooth tannins with blazing notes of red fruits and a nicely mineral finish. This wine would go well with roast poultry or fresh goat's cheeses.

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