



DOMAINE  
BATTAULT  
VINS DE BOURGOGNE



## SANTENAY PREMIER CRU

GRAND CLOS ROUSSEAU

COMMUNE(S)	Santenay
PLOT(S)	Grand Clos Rousseau
COLOR	Red
GRAPE VARIETY	Pinot Noir
TOTAL SURFACE AREA	1 ha
EXPOSURE	Southeast, mid-slope
YEAR OF PLANTING	1974 to 1983
SOIL TYPE	Clay-limestone
PRODUCTION BOTTLED	1800 bottles
AGEING POTENTIAL	12-15 years old
HARVEST	Hand-harvested, sorted by plot

*Deep ruby-red color with purple highlights.  
Intense, luscious nose of ripe red fruit topped by a  
fine roasted woodiness.  
Structured and balanced on the palate, with ripe,  
concentrated and voluptuous fruit, the tannins are  
present and promise a palate of great refinement.*

### VINIFICATION/MATURING

Cold pre-fermentation maceration for 4 to 6 days, temperature-controlled alcoholic fermentation with indigenous yeasts in concrete tanks, racking and ageing for 14 months in 400L new oak barrels

### FOOD/WINE PAIRING

Red meat dishes in a sauce mitonnée, mature raw-milk cheeses



The key to our terroirs is humility