



Domaine Georges Glantenay, Volnay 1er Cru `Les Santenots` 2014

PRODUCER

Guillaume Glantenay is the sixth generation of his family to run this domaine, which he took over from his father in 2013. His father still works the estate's eight hectares of vineyard, four of which are in Volnay, while Guillaume runs the new cuverie. For those who remember the wines from his father's time, Guillaume has brought a greater elegance to the wines, and a lovely purity of fruit. He uses about 15-20% whole bunch to lift the perfumes and low toast oak to support rather than mask these aromas.

VINEYARDS

The vineyards are located in the commune of Meursault, on the boundary of the Volnay and Meursault appellations. Soils here are a mixture of clay and limestone and the vines are Guyot trained. The crops are tended to by hand and are consistently monitored during the year in order to keep the amount of treatments required to a minimum. The particularity of the Santenots, is that the wine classifies as "Meursault" if the vines are planted with Chardonnay grapes, and "Volnay Premier Cru" if they're planted with Pinot Noir grapes.

VINTAGE

Spring was warm and dry, leading to a fairly early budbreak and an uneventful flowering in early June but a violent Hailstorm sprayed the vineyard this year again, on June 28th.

The sunny condition during September gave to the grapes a good maturation for the harvest, that started on September, 12th.

VINIFICATION

Fermentation took place in temperature-controlled stainless steel tanks. The wine was matured in 30% new oak barrels for between 15 and 18 months.

TASTING NOTES

Cherry is the overwhelming perfume on this Premier Cru. Black cherries are supported by blackberries and raspberries. Lovely tannins on the palate, and beautiful finesse.



VINTAGE INFORMATION

Vintage	2014
Region	Volnay, Burgundy
Grape Varieties	100% Pinot Noir
Winemaker	Guillaume Glantenay
Closure	Natural Cork
ABV	13%
Acidity	6.32g/L
Wine pH	3.3
Bottle Sizes	75cl