

Domaine Borgeot,
Santenay Rouge 1er Cru `Clos de la Comme` 2022
Bourgogne, Burgundy, France



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| Grape Varieties | 100% Pinot Noir |
| Closure | Natural Cork |
| ABV | 13.5% |
| Bottle Sizes | 75cl |

PRODUCER

Domaine Borgeot is situated in the village of Rémigny in the Côte de Beaune. It was created in 1903 and is now run by fourth generation brothers Laurent and Pascal Borgeot. Their 23 hectares are in the villages of Bouzeron, Santenay, Chassagne-Montrachet and Puligny-Montrachet. The magic of Domaine Borgeot lies in the two people who make these charming wines. Pascal is calm, measured and brings an element of control over Laurent, who cannot sit still for one minute. As the saying goes in Burgundy, if you look at the person behind the wines, you will get an idea of the style of wine in your glass. Domaine Borgeot wines exhibit the calm restraint of Pascal balanced with the exuberance and liveliness of Laurent.

VINEYARDS

Santenay 1er Cru 'Clos de La Comme' is located right on the border with Chassagne-Montrachet at the top of the slope. A 'combe' (dry valley) above the vineyard funnels cool air from the Hautes-Côtes into the vineyards here and results in a slightly cooler microclimate. Soils are composed of pebbly limestone marls and impart a marked minerality on the wine.

VINTAGE

Following the challenges of 2021, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite heatwaves and the largest drought in Burgundy since 1976, 2022 emerged as a generous vintage, with excellent quality and yields far exceeding the three previous years. The growing season began with a cold winter, which delayed budburst and ensured most vineyards escaped April frosts unscathed. Optimal spring conditions followed and the vines grew quickly, with flowering taking place in mid-May. The summer was hot and dry, yet rain showers at the end of June replenished water reserves and allowed vines to thrive. Harvest began at the end of August and lasted until mid-September and the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

VINIFICATION

Upon arrival at the winery, the hand-harvested Pinot Noir grapes were carefully sorted. Fermentation took place in stainless-steel tanks with gentle pump overs and punch downs to extract smooth tannins. Following fermentation, the wine was aged for 12 months in French oak barrels (around 33% new oak) before the final blend was assembled and bottled.

TASTING NOTES

A stunning Santenay 1er Cru which marries juicy red fruit aromas with a perfectly integrated toastiness from oak. Supple on the palate, with firm but fine tannins, a linear acidity and a marked minerality.