

## Lequin-Colin Santenay 1<sup>er</sup> Cru 'La Comme'

### COUNTRY

France

### REGION

Burgundy

### GRAPE

100% Pinot Noir

### VINTAGE

2022

### ABOUT THE DOMAINE

The Lequin family represent a long lineage of Burgundian producers; their presence in Santenay dates back to 1679. Today, their son François is custodian of the 9 hectares of vines, stretching across Premier and Grand Cru sites in Santenay, Chassagne-Montrachet, Pommard and Corton. With a devotion to authenticity and quality, the Lequin-Colin vineyard has been ploughed since 1997 and organically farmed since 2009. François' meticulous methods in the vineyards and winery showcase a truly site-expressive portfolio, as he prefers a minimal intervention approach to best showcase both individual site character and the resulting personality in the purity of fruit that is produced.

### WINEMAKING

"La Comme", a deformation of "la combe", is located next to the municipality of Chassagne-Montrachet. The geology is complex, as are the wines produced there. The area is dotted with "meurgers," large piles of stones that have been amassed by men over centuries. The average age of the vines are 17-38 years old and 50-52 years old between 4 parcels. The grapes are destemmed and cold soaked for 6 to 8 days, to extract anthocyanins. After that, the fermentation lasts for 10 to 15 days, the temperature and necessary punch-downs and aerations are managed and controlled. Once the fermentation is complete, they macerate the skin and pulp for a few more days at a gentle temperature to soften the tannins. The wine is aged 12 months in oak barrels.

### TASTING NOTES

A ruby colour with slightly purple hints. The nose is marked by red fruits with finely herbaceous notes. On the palate, it has a beautiful freshness and length.



### TECHNICAL NOTES

**Alcohol by volume**  
13.5%

**Total Acidity**  
3.61

**Vegan**