



**TOP
SELECTION**
EST. 2000

Lequin-Colin Santenay rouge 'Vieilles Vignes'

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

The blend comes from a selection of our oldest vines, which are at least 45 years old. As a result, the yields are low, which leads to an exceptional ripening of the grapes and a concentration of all the elements that compose them. 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, punch-downs and aerations are controlled and managed. 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

The nose shows aromas of red fruits with notes of liquorice. The palate is round, powerful, and structured with soft tannins. The finish is persistent.



TECHNICAL NOTES

Alcohol by volume
13%

Total Acidity
3.93

Vegan