Jean Baptiste Jessiaume, Santenay Rouge 1er Cru, Clos Rousseau, Côte de Beaune, France, 2020

Product code: 5596

PRODUCER PROFILE

Charmingly located amidst the picturesque rolling hills of Santenay, in the Côte de Beaune, lies Domaine Jean-Baptiste Jessiaume, a timeless testament to the artistry of winemaking.

This family-owned estate, steeped in tradition and innovation, has been crafting exceptional wines for generations, passing down the passion and expertise of its winemakers through the years. The Jessiaume family's roots in Santenay date back to 1830. Today, the sixth generation of the family, led by Jean Baptiste Jessiaume, continues to uphold the estate's legacy of producing high-quality Burgundy wines. With a deep connection to the land and a commitment to sustainable and environmentally friendly practices, Jean Baptiste is dedicated to creating wines that not only reflect the unique terroir of the region but also express the rich history and traditions of Burgundy.

VITICULTURE

Santenay boasts a dual vocation, thermal and viticultural. Located in the far south of the Côte de Beaune, this wine presents delicate nuances according to the hillside. Santenay has a number of urban areas and hamlets. The view from the top of the Mont de Sène and the Trois Croix mountain stretches far and wide and human occupation goes back to prehistoric times. The Sorine windmill is also a part of the history of the commune. Greyish limestone occupies the top of the hillsides reaching an altitude of 500 metres. As the hill descends: oolitic limestone, white oolite, marl and limestone kidneys, the lower oolite on a layer of marl up to an altitude of 300 metres. A perfectly exposed vineyard (from east to south).

WINEMAKING

Handpicked harvest, 50% destemmed and 50% full grapes. With a meticulous and selective sorting and temperature control. 15 months of aging with 12 months in barrels (10% new oak)

TASTING NOTE

A purple and deep colour. Its nose is dense and powerful with aromas of ripe fruits and spices. A generous, powerful, harmonious and racy wine.

FOOD MATCHING

Roast veal, duck with green pepper, coq au vin, game, cheeses like Morbier, Pont-L'évêque, Chaource.

TECHNICAL DETAILS

Varieties:
Pinot Noir 100%

Features:
Producer works organically

ABV: 13%
Colour: Red
Style: Still wine
Case Size: 6 x 75cl

Oak Ageing
Time: 12 Months
Type: French Oak
% wine oaked: 100
% new oak: 10