

Lequin-Colin Santenay 'Les Hates'

COUNTRY

France

REGION

Burgundy

GRAPE

100% Chardonnay

VINTAGE

2021

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 plot, about 15 years old, faces east-west on a slope that allows good soil drainage. The vines were grafted onto the 161-49 rootstock, which brings finesse and elegance. 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, they are controlling the temperature and performing necessary punch-downs and aerations. 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

This white wine is showing aromas of yellow fruits alongside light notes of brioche, bread crumbs. The palate is smooth, with lively acidity and a long finish.



TECHNICAL NOTES

Alcohol by volume
13%

Total Acidity
3.8

pH
3.2

Vegan