

# Bitouzet-Prieur



## Meursault Santenots 1er Cru



### At a Glance:

- **Appellation:** AOC Meursault 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .2 ha of vines in the Santenots-Blancs subsection of Les Santenots, on the border with Volnay
- **Soil Types and Compositions:** Limestone-clay, specifically Bathonian limestone and stony brown scree
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1971 at 10,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 228-l oak barrels (20-25% new)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 12-16 months in 228-l oak barrels (20-25% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied at harvest, during élevage, and at bottling

### In The Glass:

This is a big, brawny wine that is sadly extremely limited in availability. Their parcel is in the best section of the lieu-dit, known as "Les Santenots-Blancs" which is on the border with Volnay. It is pale gold in color, very round with loads of material; a glorious expression of acacia honey to the nose and palate; were it to be planted to pinot noir it would be called "Volnay Santenots"!