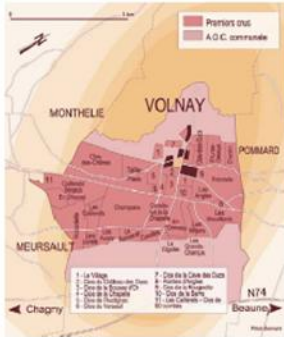
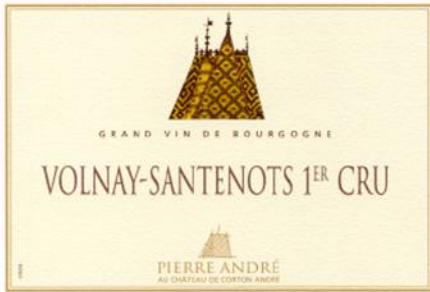


VOLNAY PREMIER CRU
"SANTENOTS"

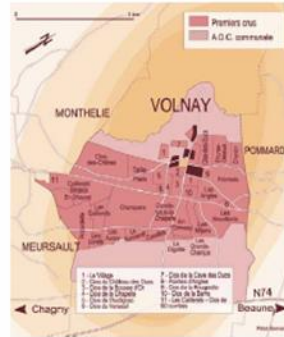


Origin: Côte de Beaune
Soil: Marl with chalk.
Grape: Pinot Noir
Yield: 40 hl / ha
Tasting notes: Sustained aroma of prunes and spices. Rich in the mouth with well-blended and agreeable tannins. A good example of the finesse of Pinot Noir.

Serving temperature: 17-18°C
Culinary suggestions: Winged game. Roast meats. Boeuf Bourignion.

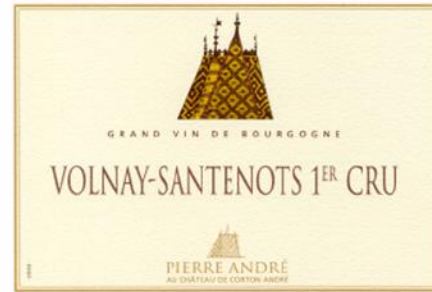


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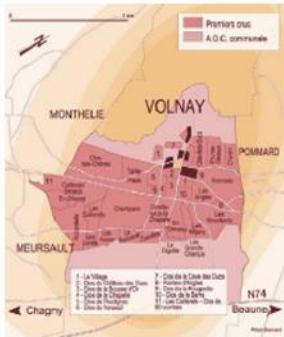


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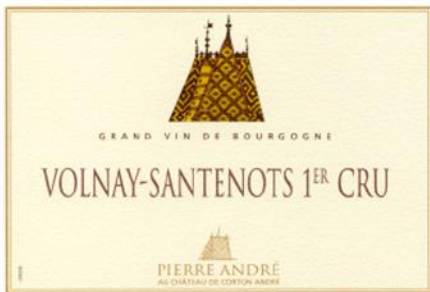


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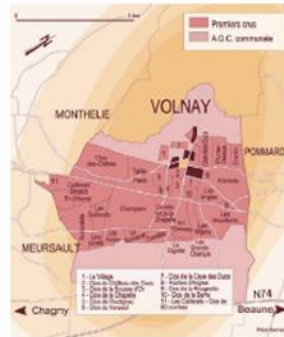


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