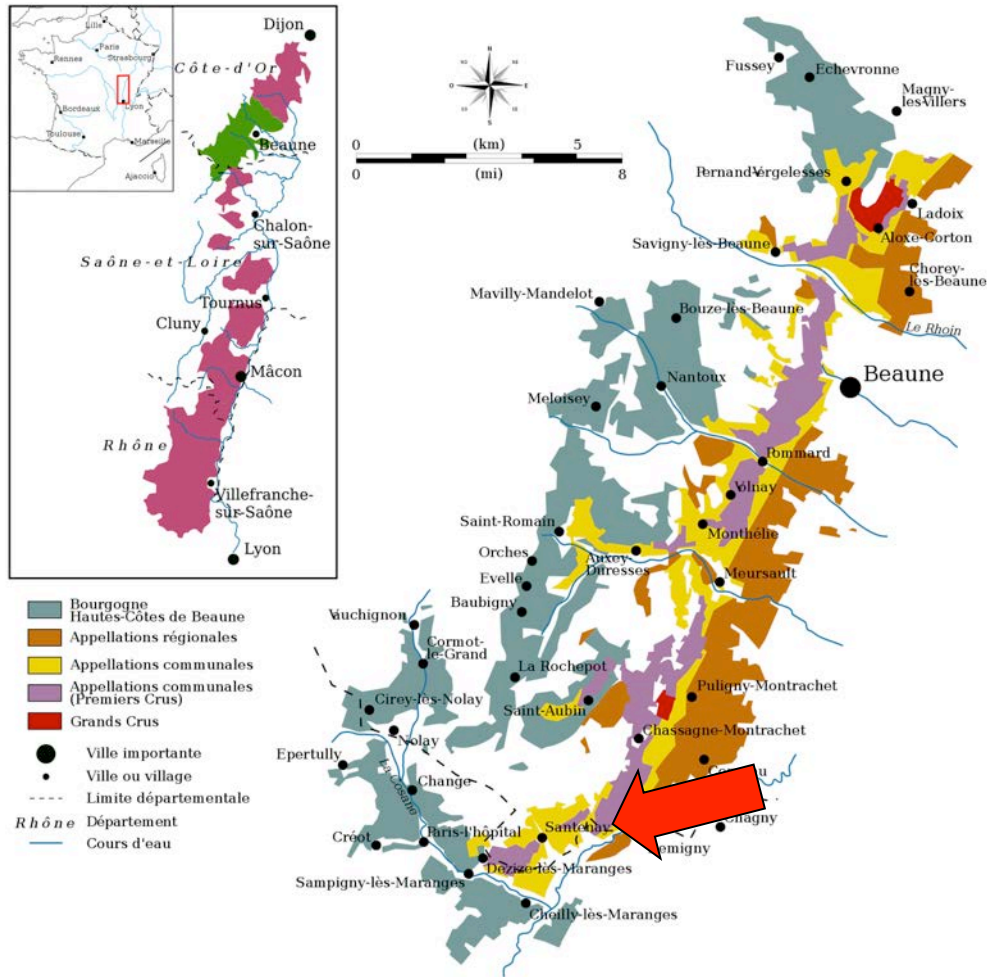


# Domaine Saint Francois. Santenay



# Cote de Beaune



- **Francois Lequin owns and operates this estate; 9 hectares (around 22,5 acres) in Santenay, Chassagne-Montrachet. They also proudly produce some Corton Charlemagne Grand Cru and Batard-Montrachet Grand Cru.**
- **The white wines of Francois Lequin are made exclusively with Chardonnay. The vines are pruned in " Guyot simple ".**
- **This pruning methods gives the ability to keep yields low and to get the best expression of the grape varieties. Each year the soils are ploughed to allow the wines to get the necessary resources and to confirm the personality of each terroir.**
- **The estate is certified Organic by Ecocert.**
- **All the grapes are harvested by hand.**





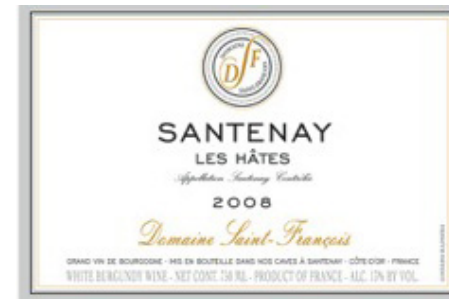
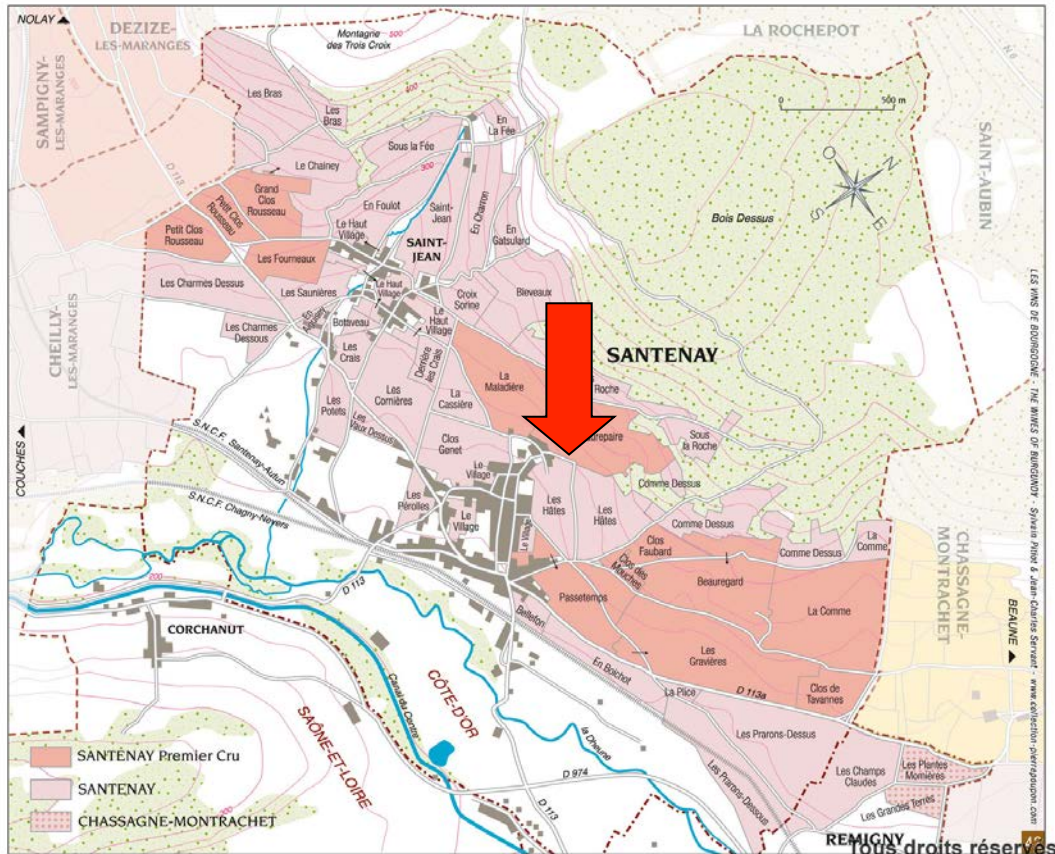
- **Sequential pneumatic pressings are used to ensure a light extraction of the juice, and gentle racking is used to keep a maximum of lees to enhance flavor.**
- **Alcoholic fermentation in oak barrel (20% new oak) over 11 Months.**
- **Francois Lequin is an expert in adjusting the wood accents with the specific vintage and appellation at hand; his intention is to use the oak in a supporting role for the wine, and not vice versa.**
- **Francois Lequin has also investigated exhaustively the issue of premature oxidation (“premox”) in white Burgundies. His conclusions are that the wines are made too fast to satisfy the market demand, thus not allowing proper fermentation and “elevage” time; also, bleached corks (to eradicate the possibility of corked wines) are to be blamed, since the minute amounts of bleach left in the corks may be the catalyst of oxidation in the bottle.**
- **Hence his penchant for the use of screw-cap closure and his selecting unbleached top quality corks.**

# Bourgogne Chardonnay



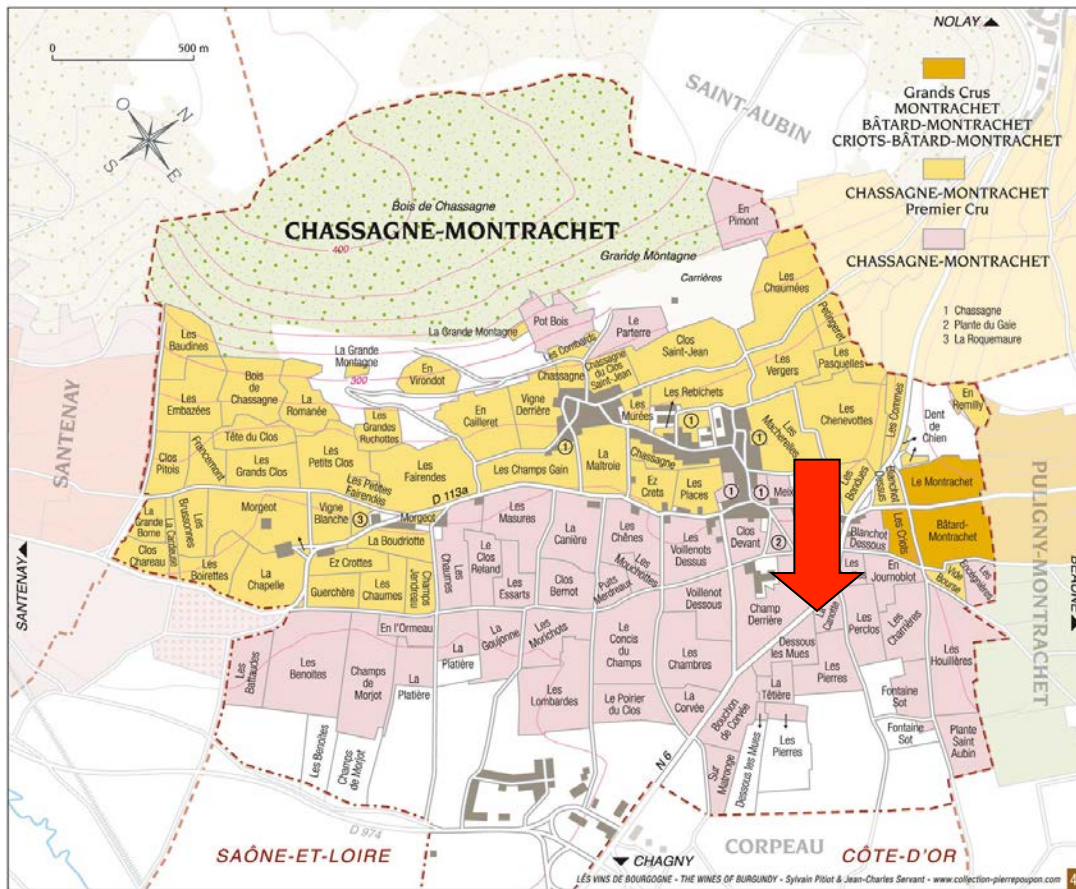
**Light golden color, limpid and crystalline, often with greenish highlights. Notes of white flowers (hawthorn, acacia) and flint. On the palate it is aromatic, delicate but not over-light, full without being heavy, unctuous and firm, dry and caressing, well-rounded and quite deep, not overly structured yet persistent. Screw-cap closure to prevent premature oxidation and to preserve naturally the freshness of the wine.**

# Santenay Blanc “Les Hâtes”



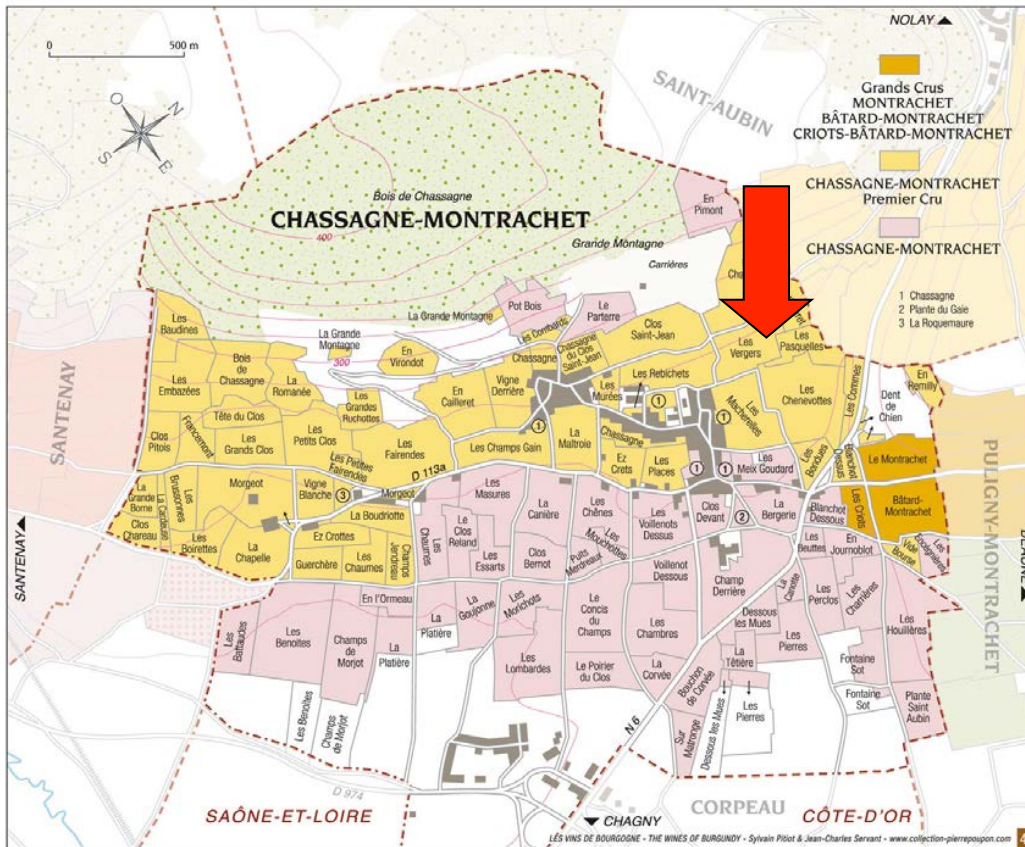
**Santenay Blanc (14% of the appellation) is relatively rare. Clear and brilliant color, mineral and floral nose, fresh and vigorous palate, balanced oak and lingering finish. Its aromatic expression features notes of bracken and hazelnut. An hidden gem.**

# Chassagne Montrachet Vieilles Vignes



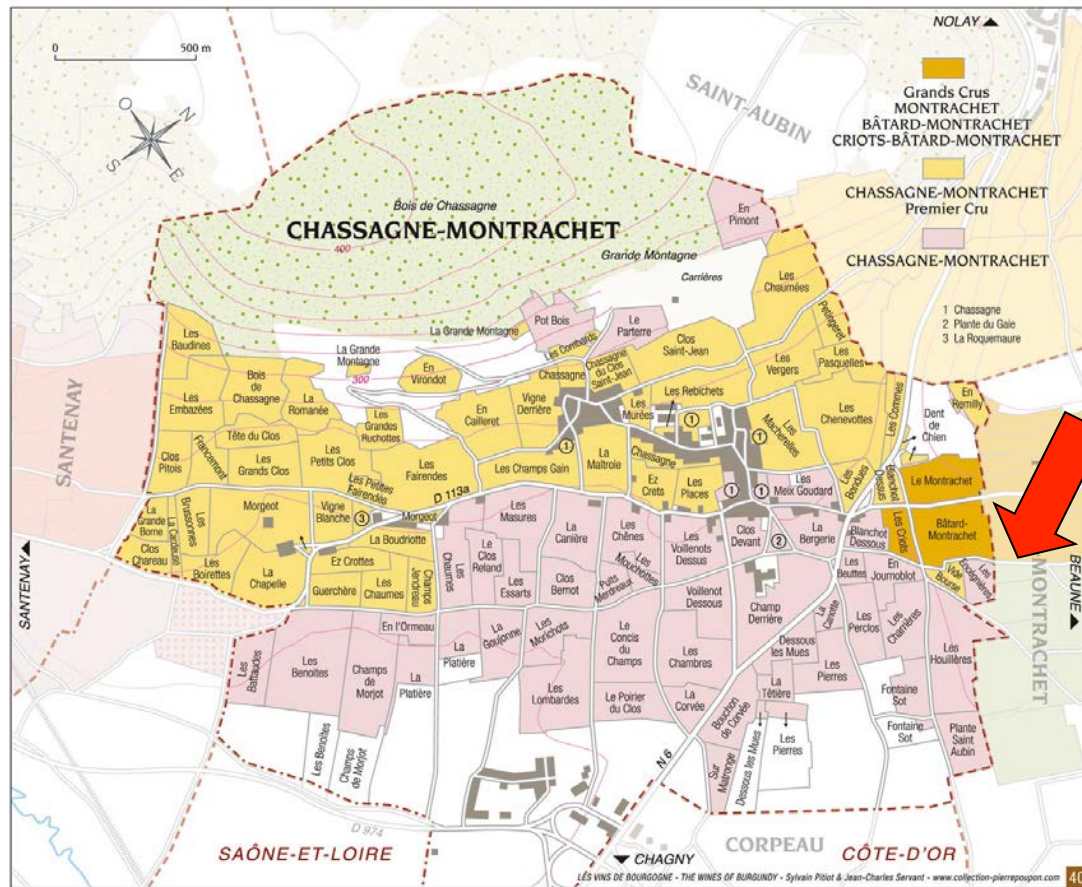
**Handsome golden highlights. Aromas with notes of acacia, mayflowers, Reinette apple, and fresh hazelnut. In the mouth, its mellow taste is backed by the degree of acidity which is a sine qua non of great white wines**

# Chassagne Montrachet 1er Cru Les Vergers



**This wine is the Chardonnay grape dressed in glittering gold! Firm coloration with green highlights. Aromas of mayflower, acacia, and honeysuckle blend with verbena and hazelnut and in some cases toast or fresh butter. Rounded and opulent.**

# Batard Montrachet Grand Cru



The color is gold flecked with emerald, darkening towards yellow with age. The bouquet evokes butter and warm croissants, bracken, dried fruit, spices and honey. Body and bouquet are blended into a single perfect whole.

# Thanks for your attention!



**An exclusive offering from  
Caroline Parent et Associes  
Beaune, France**

