



### Grape Varietals

Pinot Noir

### ABV

13.5%

### Vinification

Hand-harvested. Traditional Vinification: cold pre-fermented, then fermented in open vats for 10-12 days. Aged in (20% new) oak for 18 months.

### History

The Lequin family comes from a long lineage of Burgundian producers, their presence in Santenay dating back to 1679. The first vintage of Lequin-Colin arrived in 1976, a few years after the marriage of René Lequin and Josette Colin, herself a descendant of a long lineage of wine makers from Chassagne-Montrachet. Today, their son François looks after the 9 hectares of vines stretching across Santenay, Chassagne-Montrachet, Pommard and Corton. Devoted to authenticity and quality, the Lequin-Colin vineyard has been ploughed since 1997 and organically farmed since 2009. Their meticulous methods in the vineyards and winery yield perfumed and full bodied wines that can be enjoyed young expressing fresh fruit aromas or cellar aged for more powerful matured flavours.

### Tasting Notes

Deep purple colour with hints of violet. Marked aromas of red fruits on the nose. Notes of fresh cherry and vanilla. Fresh and balanced. Round and soft palate with elegant and silky tannins. Suggested food pairings: sweetbreads, pâté, pike fillet with shallots, rabbit, coq au vin, reblochon and blue cheese.