Reine Pédauque

Santenay

History

Founded in 1923 with its roots in the Côte de Beaune, at the edge of the Corton Forest, La Reine Pédauque rose to fame in the 1930s with the acquisition of the Rôtisserie de la Reine Pédauque in Paris.

Grape variety

Pinot Noir

Origin

Located in the South of the Côte de Beaune, Santenay has a double vocation, spa and wine. The village even has a Casino! Its vineyards extend from Santenay to Remigny in continuity with the terroir.

Vinification

Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - temperature controlled cold maceration. Long fermentation during which pigeages
and pumping over are performed. Aged in oak barrels for 12 months. 20% new oak.

Soil

The soil consists of limestone containing marl and clay.

Colour

Bright and intense crimson in colour.

Nose

A complex and intense nose of raspberry and cherry.

Palate

The palate reveals the crispness of the fruits, it is structured by persistent tannins and harmonious vanilla notes. The finish is dense with a mineral touch.

Recommandations

Ideal with stews such as veal and braised beef, caramelized or glazed poultry. It is also perfect with steak, or simply a homemade hamburger. Cheese- soft flavored
or blue-: Camembert, Brie de Meaux, Pont-l'Evêque, Cîteaux, Reblochon, Bleu de Bresse...

Serving

14-15°C

Cellar potential

Drink within 4 years.

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