

2023 DOMAINE JEAN-MARC VINCENT SANTENAY ROUGE "VIEILLES VIGNES"

Burgundy, France 100% Pinot Noir

All grapes are harvested by hand, with several passes through the vineyard to pick grapes at the optimal point of maturity. Sorting happens in the vineyard with each grape being inspected by the harvesters. The goal of the vinification and aging is to let the wine develop at a very slow pace.



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