



# DOMAINE HERITIERS SAINT GENYS

AOP Santenay Premier Cru

Red  
**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

The Domaine des Héritiers Saint Genys is located in the heart of the village of Chassagne-Montrachet and produces wines in the pure tradition of Burgundy. Under the direction of Patrice du Jeu, the estate emphasizes a respectful, non-interventionist approach to winemaking, crafting wines as naturally as possible. The vineyards span prestigious appellations across the Côte de Beaune, Côte Chalonnaise, and Beaujolais, including village and Premier Cru classifications.

## VARIETAL

Pinot Noir 100%

## LOCATION

The Domaine des Héritiers Saint Genys is situated in the heart of the Côte de Beaune, in Santenay, and embodies the elegance of Burgundy's finest terroirs. The "La Maladière" cuvée, classified as Premier Cru, comes from a historic climat with a south/southeast exposure at an altitude between 260 and 285 meters.

## TERROIR

The soil is stony, composed of fractured limestone covered with marl, giving Pinot Noir a refined and distinctive expression.

## IN THE VINEYARD

The vineyard is managed according to sustainable viticulture principles, with mechanical soil work and horse-drawn plowing. Yields are deliberately limited to around 35 hl/ha to enhance berry concentration. Harvesting is done by hand, with meticulous sorting to retain only the highest-quality grapes.

## HARVEST

Manual harvest with rigorous selection.

## WINEMAKING

Vinification is traditional and parcel-specific. Grapes are fully destemmed and placed in temperature-controlled tanks. Extraction is achieved through gentle punch-downs and fractional pump-overs, with maceration lasting 14 to 21 days depending on the vintage.

## AGEING

The wine is aged for 12 months in tanks and French oak barrels, 20% of which are new, adding complexity and structure without overpowering the fruit.

## SERVING

This Santenay Premier Cru is best enjoyed between 14 and 16°C.

## AGEING POTENTIAL

3 to 5 years

## TASTING

"La Maladière" reveals a deep red robe with violet highlights. The nose is intense, dominated by aromas of black cherry, blackcurrant, and violet, with a delicate floral touch. On the palate, the wine is smooth, caressing, and very fruit-forward, with vibrant freshness and a long, persistent finish. A balanced wine, approachable in its youth yet offering excellent ageing potential.

## FOOD PAIRINGS

This wine pairs beautifully with grilled or roasted red meats, slow-cooked dishes, and aged cheeses. A cuvée that gracefully showcases the typicity of Pinot Noir on the great terroirs of Santenay.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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