



DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE SAINT ANTOINE DES ECHARDS

AOP Santenay  
White



## PRESENTATION

Marie-Christine and Franck Guérin took over Franck's parents' estate and founded Domaine Saint Antoine des Échards in 1998, in the heart of the Hautes Côtes de Beaune, in the village of Change. Today, the estate spans over 60 hectares, primarily within the Bourgogne Hautes Côtes de Beaune appellation. Their son, Pierre Antoine, joined the family business in 2016 and now leads the estate alongside his parents. He represents the fifth generation of winegrowers in the family and continues to expand the domaine by planting new family-owned parcels.

## VARIETAL

Chardonnay 100%

## LOCATION

The "Les Chainey" parcel is located on the heights of Santenay, at the southern tip of the Côte de Beaune. It rests on light, well-drained clay-limestone soils with southeast exposure. This fresh and luminous terroir promotes excellent ripening of Chardonnay while preserving its tension and minerality.

## TERROIR

Soil: Light clay-limestone  
Topography: Hillside plots  
Exposure: Southeast  
Climate: Continental with altitude influence

## IN THE VINEYARD

The estate practices sustainable viticulture: mechanical soil work, natural cover cropping, and limited inputs. Yields are controlled (around 45 hl/ha) to ensure balance and aromatic expression. Grapes are harvested manually with rigorous sorting in the vineyard.

## HARVEST

Manual harvest at full maturity with parcel-by-parcel selection.

## WINEMAKING

Grapes are gently and directly pressed. Cold settling is followed by alcoholic fermentation in stainless steel tanks and barrels using indigenous yeasts. Malolactic fermentation is carried out in barrels. The goal is to preserve the fruit's freshness while adding volume and complexity.

## AGEING

Aged for 10 to 12 months in French oak barrels, with 15 to 20% new oak depending on the vintage. This barrel ageing brings roundness, finesse, and ageing potential while respecting the identity of Chardonnay.

## SERVING

Serving temperature: 10 to 12°C

## AGEING POTENTIAL

3 to 5 years

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## TASTING

This Santenay Les Chainey white reveals a pale yellow robe with golden highlights. The nose is delicate and expressive, offering notes of white flowers, yellow-fleshed fruits (peach, mirabelle plum), and a hint of hazelnut. On the palate, the attack is lively, the texture ample and balanced, with beautiful mineral tension. The finish is long, fresh, and elegant.

## FOOD PAIRINGS

This white wine pairs beautifully with grilled or sauced fish, seafood, creamy poultry dishes, and refined vegetarian cuisine (asparagus risotto, zucchini gratin). It also complements cooked pressed cheeses such as young Comté, Beaufort, and Tomme de Savoie.

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