

Antoine Olivier, Les Charmes, Santenay 2016



A smooth and complex wine showing generous aromas of cherries and strawberries, with hints of violets. Classic, silky and elegant.

Awards

96 Pts, Decanter Magazine , 2018

Producer Note

Antoine Olivier was founded at the end of the 1960s, from a few vineyards left by Antoine Chevalier Moreau to his grandson, Hervé Olivier. Hervé began extending the estate by purchasing historic, old vineyards across Santenay, some of which had not been used for a century, paying particular attention to famous white wine vineyards. The quality of these soils is now recognised in a series of brilliant wines, in particular the exceptional white Santenay, something of a rarity in what is predominantly a red wine growing area. Today, Hervé's grandson Antoine Olivier and his sister Rachel manage the estate. They are dedicated growers and follow organic practices in the vineyard. Their philosophy is to combine modernity with respect for the Burgundian soils and this stunning collection wines really showcases this.

Vintage

Significant frost hit the vineyards in April 2016, which resulted in low yields 35 hectolitres per hectare. Fortunately the weather conditions improved during the summer with warm, sunny days from July through to harvest time. This enabled the grapes to reach maturity and deliver finely balanced wines showing more classic characteristics.

Vineyard

Santenay is a village located at the southern end of the Côte de Beaune, south of Chassagne-Montrachet. The vineyard of Les Charmes is situated at the foothill in Santenay, with a clayey limestone soil, which is rich in iron, on a limestone base. The 0.3 hectares of vineyard are planted with very fine clones of Pinot Noir vines, which produce rich and powerful wines. The vineyard is managed with respect for the unique attributes of each site's terroir and is farmed sustainably and organically, although it is not certified. Some biodynamic philosophies are also followed, such as biodynamic sprays. The grapes are hand-picked and carefully sorted.

Winemaking

Traditional Burgundian vinification took place with minimal intervention. The grapes were vinified as whole clusters. Fermentation took place with natural yeasts and without any 'pigeage' or punching down of the cap. The wine was 100% barrel aged for 12 months, in a combination of oak barrels. One third was aged in new oak, one third in second passage oak and one third in third passage oak. The wine then rested for a further six months in tank, prior to being bottled, without fining or filtration.

Tasting Note

Les Charmes shows generous aromas of cherries and raspberries, with subtle hints of violets. Smooth and complex on the palate with round tannins and a long finish.

Grape

Pinot Noir 100%



Winemaker:	Antoine Olivier
Region:	Burgundy
Sub region:	Santenay
Country:	France
Alcohol:	13%
Body Value:	B (A is light, E is full bodied)
Residual Sugar:	0
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	44291161
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Natural Cork