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**2018 DOMAINE JEAN-MARC VINCENT
SANTENAY BLANC "LES VIGNES
DENSES"**

Burgundy, France

100% Chardonnay

Grapes are pressed immediately after harvest under low pressure and must is transferred by gravity to new oak casks for fermentation. Wines are aged in 10% new oak barrels. Wines are never racked. Wines are aged for a minimum of 15 months. Lees are stirred 3 or 4 times per month up until Spring, then left on the lees until aging is finished.



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