



# Domaine Capuano-Ferreri Santenay



**WINEMAKER:**  
John Capuano (owner)



## HISTORY:

Domaine Capuano – Ferreri, located in the village of Santenay, has evolved over the last fifty plus years. Today it extends to over 16 hectares of vineyards, in Côte de Beaune and Côte Chalonnaise. The Domaine owns and vinifies from the classified vineyards of Santenay, Pommard, Beaune, Maranges, Mercurey and Chassagne - Montrachet. John Capuano inherited the estate from his father, Gino. His priority is to let the different terroirs express themselves through the different appellations.

The very good exposure of the vineyards, rigorous work in the vines, as well as manual harvesting and sorting at harvest allow the Domaine to create these high-quality wines.

### **White wine vinification**

The harvested grapes are pressed to obtain the must, which will be cooled to 5-6 degrees then settled. Alcoholic fermentation takes place in temperature-controlled vats and will last around 20 days. The must is then casked. Malolactic fermentation will take place during the winter until May.

