



Located in breathtaking **Maranges valley**, our family estate is dedicated to the elaboration of two authentic wines.

A Red Santenay and a White Bourgogne.



The plots of land were among the first to be cultivated in Burgundy according to the principles of organic agriculture. It was certified as such since 2011.



Our human-sized estate has a total of 1, 3 hectares hence enabling us to take care of each vine, each branch, each grape, to till each acre with the pickaxe according to weather conditions, time and seasons. The harvest is exclusively manual, precise and delicate.



The wine breeding lasts 12 months to the least. Wine comes into French oak barrels of high forest, carefully selected for the quality and density of their wood and traditional long heat averages so as not to artificially gain, alter, warp and twist wine aromas.

The wines speak for themselves ... taste them!

DOMAINE CLOS SAINT-JEAN

8 PLACE DE LA MAIRIE 71150 CHEILLY Lès MARANGES

E-mail: philippe.beudet@clos-saint-Jean.wine

N°TVA: FR79-823744651

<https://www.domaine-clos-saint-jean.com/>



Alcohol abuse is dangerous for your health.





Santenay « En Charron » AOC 2018 Vintage

Production & Characteristics

Grape variety : Pinot Noir.

Our vineyard : Located in the Côte d'Or, in the Côtes de Beaune, near the village of Santenay, at the foot of the 12th century church of Saint Jean de Narosse, the plot is south-west facing, protected by the mountain of the Three Crosses, at the top of a clay-limestone cliff.

Annual production : 3800 bottles.

Alcohol content : 13,5%.

Farming & Winemaking

Farming is carried out according to the principles of organic Agriculture since 2008. Certification was obtained in 2011 (Bureau Veritas).

The harvest is manual. Full destemming prevents an herbaceous taste of the stalk. Fermentation is natural, without addition of sulfur, and the must is punched down and pumped over regularly.



Wine Ageing

At least 90% of the harvest is aged for 12 months in 228 L high quality French oak barrels - MLT (medium-long traditional toasting).

The Sommelier's Advice

A dark and brilliant red robe. The nose is very intense with aromas of stewed fruits: quetsches and red fruits. A concentrated mouth of full maturity with round and well coated tannins. Long and powerful finish.

Food & Wine Pairing

Tasting temperature from 14 - 16 °C

Keeping time of at least 7 years. Maturity reached between 3 and 5 years.

This vintage goes well with stewed dishes such as veal and beef or more exotic dishes. As for cheese, choose them soft and creamy.



DOMAINE CLOS SAINT JEAN

8 PLACE DE LA MAIRIE 71150 CHEILLY-LES-MARANGES

philippe.beudet@clos-saint-jean.wine

<https://www.domaine-clos-saint-jean.com/>

TVA: FR79-823744651

L'abus d'alcool est dangereux pour la santé.



Santenay « En Charron » AOC 2019 Vintage

Production & Characteristics

Grape variety : Pinot Noir.

Our vineyard : Located in the Côte d'Or, in the Côte de Beaune, near the village of Santenay, at the foot of the 12th century church of Saint Jean de Narosse, the plot is south-west facing, protected by the mountain of the Three Crosses, at the top of a clay-limestone cliff.

Annual production : 3800 Bottles.

Alcohol content : 14,7%.

Farming & winemaking

Farming is carried out according to the principles of organic Agriculture since 2008. Certification was obtained in 2011 (Bureau Veritas).

The harvest is manual. Full destemming prevents an herbaceous taste of the stalk. Fermentation is natural, without addition of sulfur, and the must is punched down and pumped over regularly.

Wine Ageing

At least 90% of the harvest is aged for 12 months in 228 L high quality French oak barrels-MLT (medium-long traditional toasting).

The Sommelier's Advice

A dark colored robe with purple reflections. Its nose has a beautiful intensity of jammy black fruits reminiscent of summer pies. Spicy notes, notably cloves, enhance the whole. Its mouth is ample and generous, very sunny, largely oriented towards the fruit for an appetizing finish. The tannins are velvety.

Food & Wine Pairing

Tasting temperature from 14 to 16 °C

Keeping time of at least 7 years. Maturity is reached between 3 and 5 years.

This vintage accompanies stewed dishes such as veal and braised beef, or more exotic dishes. As for cheese, choose them soft and creamy.



DOMAINE CLOS SAINT JEAN

8 PLACE DE LA MAIRIE 71150 CHEILLY-LES-MARANGES

philippe.beudet@clos-saint-jean.wine
<https://www.domaine-clos-saint-jean.com/>

TVA: FR79-823744651

L'abus d'alcool est dangereux pour la santé.



Bourgogne Blanc – AOC 2018 Vintage

Production & Characteristics

Grape variety : Chardonnay.

Our vineyard : Located in the Dheune valley, near the village of Cheilly-lès-Maranges; the plot benefits from the rich and fertile silt of the river.

Annual production : 1500 Bottles.

Alcohol content : 12,5%.

Farming & Winemaking

Farming is carried out according to the principles of organic Agriculture since 2008. Certification was obtained in 2011 (Bureau Veritas).

The harvest is manual. Fermentation is done half in high oak barrels and half in thermo-regulated stainless steel vats.



Wine Ageing

The wine is monitored and controlled very regularly in a specialized laboratory. It matures during 12 months in oak barrels of highest quality – (MLT (medium-long toasting)). The 500-litre barrels prevent the wine from becoming excessively woody.

The Sommelier's Advice

A beautiful pale yellow dress. A floral nose composed of white flowers and fresh fruit (pear) with some woody notes. On the palate, it presents a nice vivacity.

Food & Wine Pairing

Tasting temperature from 11 to 12°C.

Keeping time of at least 5 years.

Its vivacity will brighten up your aperitifs. Tasted after 2 to 3 years of aging, its roundness and increasing density will enhance richer dishes. On the cheese side, choose blue-veined pasta, goat cheese and some Comté.



DOMAINE CLOS SAINT JEAN
8 PLACE DE LA MAIRIE 71150 CHEILLY-LES-MARANGES

philippe.beudet@clos-saint-jean.wine
<https://www.domaine-clos-saint-jean.com/>

TVA: FR79-823744651

L'abus d'alcool est dangereux pour la santé.



Bourgogne Blanc – AOC 2019 Vintage

Production and characteristics

Grape variety : Chardonnay.

Our vineyard : Located in the Dheune valley, near the village of Cheilly-lès-Maranges; the plot benefits from the rich and fertile silt of the river.

Annual production : 800 bottles.

Alcohol content : 13,8%.

Farming and winemaking

Farming is carried out according to the principles of organic Agriculture since 2008. Certification was obtained in 2011 (Bureau Veritas).

The harvest is manual. Fermentation is done half in high oak barrels and half in thermo-regulated stainless steel vats.



Wine ageing

The wine is monitored and controlled very regularly in a specialized laboratory. It matures during 12 months in oak barrels of highest quality – (MLT (medium-long toasting)). The 500-litre barrels prevent the wine from becoming excessively woody.

The sommelier's advice

Characterized by its brilliant robe with pale gold reflections. It has a floral nose composed of dried white flowers, with notes of vine peach. It has airy and ethereal aromas as well as a fresh, spontaneous, lively mouth. Acidic finish with a beautiful alliance of woody and fruity aromas evoking juicy peaches.

Food and wine pairing

Tasting temperature from 11 to 12°C.

Keeping time of at least 5 years.

Its vivacity will brighten up your aperitifs. You can continue with sushi or marinated salmon, roasted fish with a vegetable wok, a blanquette of veal. Tasted after 2 to 3 years of ageing, its roundness and increasing density will enhance richer dishes. On the cheese side, choose blue-veined pasta, goat cheese and some Comté.

DOMAINE CLOS SAINT JEAN

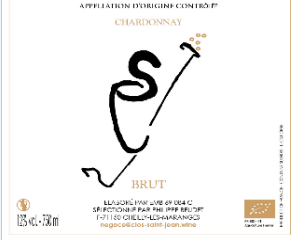
8 PLACE DE LA MAIRIE 71150 CHEILLY-LES-MARANGES

philippe.beudet@clos-saint-Jean.wine [h
tps://www.domaine-clos-saint-jean.com/](https://www.domaine-clos-saint-jean.com/)

TVA: FR79-823744651

L'abus d'alcool est dangereux pour la santé.





Crémant de Bourgogne Blanc Brut - Organic

Selected for you by Philippe Beudet.

Production & Characteristics

Grape variety : Chardonnay

Alcohol content : 12%

Farming & Winemaking

The harvest is entirely manual. It takes place earlier than for still wines, in order to preserve the acidity that gives all the freshness to the Crémant de Bourgogne.

The effervescence comes from the addition of the liqueur de tirage (wine of the cuvée + sugars + yeast) during bottling. This leads to a second alcoholic fermentation, which releases the carbon dioxide that causes the bubbles. The bottles are then placed on desks, tilted downwards. A typical and regular gesture, manual or mechanical, then takes place: turning the bottles regularly so that the fermentation deposit is deposited in the neck. The corking, the final step, takes place after disgorging (elimination of the deposit and impurities) and the addition of a liqueur d'expédition, while respecting the specifications of the appellation for the production of an organic Crémant.

The Sommelier's Advice

A shiny ruby robe with quite fine bubbles. Citrus fruit scents come out on the nose at first, before giving way to apple, ripe pear as well as white flowers aromas which confer this unique freshness to the product. The same aromas appear on the palate: a lot of fruit for a tasty and balanced aftertaste.

Food & Wine Pairing

Tasting temperature : 8°C.

Keeping time from 3 to 10 years.

As an aperitif, it is the perfect accompaniment to toast and other appetizers. It also confers a refined taste to your desserts such as fruit salads.



CSJ - SARL

8 PLACE DE LA MAIRIE 71150 CHEILLY-LES-MARANGES

philippe.beudet@clos-saint-jean.wine

<https://www.domaine-clos-saint-jean.com/>

TVA: FR79-823744651

L'abus d'alcool est dangereux pour la santé.





Crémant de Bourgogne Rosé Brut

SILVER MEDAL – WORLD SPARKLING WINE AWARDS 2019

Selected for you by Philippe Beudet.

Production & Characteristics

Grape variety : 80 % Pinot Noir and 20 % Gamay.

Alcohol content: 12,5%

Farming & Winemaking

The harvest is entirely manual. It takes place earlier than for still wines, in order to preserve the acidity that gives all the freshness to the Crémant de Bourgogne.

The effervescence comes from the addition of the liqueur de tirage (wine of the cuvée + sugars + yeast) during bottling. This leads to a second alcoholic fermentation, which releases the carbon dioxide that causes the bubbles. The bottles are then placed on desks, tilted downwards. A typical and regular gesture, manual or mechanical, then takes place: turning the bottles regularly so that the fermentation deposit is deposited in the neck. The corking, the final step, takes place after disgorging (elimination of the deposit and impurities) and the addition of a liqueur d'expédition, while respecting the specifications of the appellation for the production of a Crémant.



The Sommelier's Advice

Adorned with a pale pink, salmon robe. On the nose, delicate aromas of red and black fruits such as blackcurrant, raspberry, cherry and blackberry. In the mouth, a refreshing and soft attack. A sensual and tasty finish with a great length in the mouth.

Food & Wine Pairing

Tasting temperature between 6° and 10°.

Keeping time of 2 to 3 years.

As an aperitif with salmon toasts or during a meal with a nice grilled sole.

CSJ - SARL

8 PLACE DE LA MAIRIE 71150 CHEILLY-LES-MARANGES

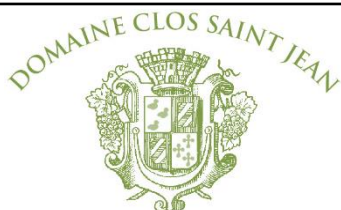
philippe.beudet@clos-saint-jean.wine

<https://www.domaine-clos-saint-jean.com/>

TVA: FR79-823744651

L'abus d'alcool est dangereux pour la santé.





PRICELIST AND ORDER 2021

Wines	PRICE IN € all tax included / BTL 75cl	QTY Bottles	Total all tax included in €
Bourgogne Blanc AOC- – BIO – 2018	21 ,60€		
Bourgogne Blanc AOC- BIO – 2019	21 ,60€		
Santenay - "En Charron" AOC— BIO – 2018	24 ,60€		
Santenay - "En Charron" AOC – BIO - 2019	24 ,60€		
Crémant de Bourgogne Blanc Brut Bio	13 ,00€		
Crémant de Bourgogne Rosé Brut Médaille Argent	13,00€		
Wooden case	PRICE IN €	QTY	
Wooden case for 1 bottle	5,20€		
Wooden case for 2 bottles	7,10€		
Wooden case for 3 bottles	8,70€		
Wooden case for 6 bottles (2X3)	10,00€		
Wooden case for 6 bottles (1X6)	13,80€		
TOTAL :			

General terms and conditions of sale:

- Our prices are ex cellar-EXW-intercoms 2010, i.e. excluding packaging and postage. Delivery quote on request.
- Sales are made within the limits of available stocks.
- The Goods travel at the risk of the recipient. We recommend that you check the contents of the package on arrival and make any observations in writing to the carrier who stands solely responsible, then please inform us.
- Cancellation of order: Law n°72-1137 of 22/12/1972
- Reservation of ownership: Law n°80-335 of 12/05/1980
- Prices valid until 31/12/2021

Payment to the order by check to : **CSJ -SARL**

Or by bank transfer : Bank Id: 30004-02586-00010341418-96 BNP PARIBAS PARIS AV G ARMEE
IBAN: FR76 3000 4025 8600 0103 4141 896 SWIFT: BNPAFRPPXXX

Name:
Surname:
Zip code:
City / Country :
Tel:
Mail:

Company name :

VAT Nr :

Billing address :
Zip code :
City / Country :
Tel:

I acknowledge that I have read the General Terms and Conditions of Sale

At....., on / /

Signature:

CSJ - SARL

8 PLACE DE LA MAIRIE 71150 CHEILLY-LES-MARANGES

philippe.beudet@clos-saint-jean.wine / TEL:06 16 99 01 68

TVA: FR79-823744651

L'abus d'alcool est dangereux pour la santé.



[philippe.beudet](https://www.instagram.com/philippe.beudet)

