

DOMAINE COMTE SENARD

(COTE DE BEAUNE, FRANCE)

<https://domainesenard.com/en/>



Comte Senard

In 1857, Jules Senard, great-grandfather of “Comte” Senard, established the Domaine’s monopoly: the “Corton Clos des Meix.” Lorraine SENARD, 6th generation of the family, succeeded her father Philippe SENARD in 2005. Drawing inspiration from previous generations, she has honed her winemaking skills to preserve the “Spirit of Corton.”

Mathieu SENARD, Lorraine’s brother, returned to Burgundy and joined the team in 2020. After a long journey in the United States, he was determined to bring his expertise to continue this beautiful family adventure.

Aloxe-Corton “Jules” 2022

CSPC# 102522

6x750ml

13% alc./vol.

Grape Variety

100% Pinot Noir.

Appellation

Aloxe-Corton

Website

<https://domainesenard.com/en/wines/>

About

A very nice representation of this charming village...This wine comes from several plots such as: Les Bruyeres, Les Boutières, Les Morais, Les Caillettes and Les Nujots. It pays homage to the founder Jules Senard and to the next Comte Senard.

Sustainability

Organic certification since 2023. For us, Organic Viticulture is the method that aligns closest with our convictions: no use of herbicides or insecticides, thoughtful grass cover, and mechanical weeding throughout the entire estate.

Winemakers

Lorraine Senard & Mathieu Senard.

Vintage

The 2022 vintage in Aloxe-Corton was marked by an exceptional year characterized by abundant sunshine and favourable climatic conditions for vine growth. The growing season began with a mild winter followed by a significant lack of rain from February onwards. Both spring and summer were hot and dry, featuring exceptional sunshine and intense heatwaves, particularly in July and August where temperatures exceeded 35°C (95°F) and peaked at 38°C (100°F) in the shade.

Despite these challenges, the conditions promoted optimal grape ripeness, resulting in wines with beautiful concentration of aromas and sugars. Although there were some frost episodes in April and occasional violent thunderstorms with hail, the vines remained in overall good health. The harvest was early, stretching from the end of August to mid-September, and benefited from a clement weather window that allowed for perfect maturity with silky tannins and balanced acidity.

Vineyards

Les Boutières, Les Caillettes, Les Bruyères, Les Morais. 2.71 hectares.

Domaine Comte Senard is a fifth-generation family estate in Aloxe-Corton, Burgundy, managing approximately 9 to 13 hectares of vineyards (sources vary between 9ha and 13ha/22 acres) primarily dedicated to Pinot Noir for red wines and Chardonnay for whites, with a small parcel of Pinot Gris for their unique Aloxe-Corton Blanc.

Harvest

Manual

Winemaking

Cold pre-fermentation vinification, temperature control. 100% whole cluster harvesting depending on the vintage. 14 months in oak barrels. 40% new oak.

Tasting Notes

A beautiful deep ruby coloring. The nose is an open bouquet that reveals exquisite notes of red fruits. On the palate, the attack is supple and already expressive. A well-structured wine, with great finesse and tenderness; the finish is well balanced.

Serve with

Barbecued meats, Poultry, Slow cooked meat in sauce, Cheese, Small game.

Cellaring

Up to 7 years

Scores/Awards

92 points - James Suckling, [jamessuckling.com](https://www.jamessuckling.com) - April 2025

Reviews

“This has fragrant aromas of red cherries, cedar, orange rind, licorice and a hint of cocoa powder. It’s medium-to full-bodied with fine, lightly chalky tannins that spread across the palate. Nicely firm, subtly toasty finish.”
- JS, [jamessuckling.com](https://www.jamessuckling.com)



Aloxe-Corton 1er Cru “Les Valozieres” 2021

CSPC# 102521

6x750ml

13% alc./vol.

Grape Variety

100% Pinot Noir.

Appellation

Aloxe-Corton

Website

<https://domainesenard.com/en/wines/>

About

This wine benefits from the best location of all the Aloxe-Corton Premier Cru, below Corton « Les Bressandes ». This Premier Cru is racy and refined, it seduces with its richness and structure.

Sustainability

Organic certification since 2023. For us, Organic Viticulture is the method that aligns closest with our convictions: no use of herbicides or insecticides, thoughtful grass cover, and mechanical weeding throughout the entire estate.

Winemakers

Lorraine Senard & Mathieu Senard.

Vintage

The 2021 growing season for Domaine Comte Senard (*Corton Grand Cru 'Les Bressandes'*) in Burgundy was defined by volatile, highly challenging weather, featuring severe April frosts, a cool, damp spring and summer, and a timely sunny September rescue.

Winter and Spring Weather Extremes

- Balmy February & March: Unseasonably warm early spring temperatures pushed premature budbreak across the Côte de Beaune.
- Devastating April Frost: Severe, widespread black frosts struck in early April (notably around April 5–7), plunging temperatures well below freezing (-8°C) for multiple hours. This caused major bud damage and dramatically slashed overall yields.
- Cool, Rainy Spring/Summer: May and June brought cooler temperatures and high humidity, slowing vine development and creating heavy disease pressure (such as mildew outbreaks).

Summer Conditions

- "English-Style" Summer: July and August lacked consistent heat and high sunshine hours, resulting in a restrained, cooler vegetative cycle.
- Sunny September Rescue: A warm, dry, and sunny September saved the vintage by allowing the remaining Pinot Noir clusters to achieve proper phenolic ripeness.

Vineyards

Les Valozières.

Domaine Comte Senard is a fifth-generation family estate in Aloxe-Corton, Burgundy, managing approximately 9 to 13 hectares of vineyards (sources vary between 9ha and 13ha/22 acres) primarily dedicated to Pinot Noir for red wines and Chardonnay for whites, with a small parcel of Pinot Gris for their unique Aloxe-Corton Blanc.

Harvest

Manual. Hand-harvesting for the surviving plots on the hill of Corton took place under cool, clear conditions, yielding classic, fresh, and aromatic wines with lower volumes than typical years

Winemaking

Cold pre-fermentation vinification, temperature control. 100% whole cluster harvesting depending on the vintage. 16 months in oak barrels. 40% new oak.

Tasting Notes

A ruby red coloring, dazzling. An open bouquet with notes of red fruits and spices. A voluptuous wine, well balanced, and gourmet... A controlled power brings a great richness on the mid-palate that sublimates into a nice persistent finish. An elegant and racy wine.

Serve with

Game, Grilled beef, and Spicy dishes; Cheese such as Délice de Pommard, Cîteaux, Comté.

Cellaring

Up to 10 years



Corton Grand Cru “Les Bressandes” 2021

CSPC# 102519

6x750ml

13% alc./vol.

Grape Variety	100% Pinot Noir.
Appellation	Aloxe-Corton
Website	https://domainesenard.com/en/wines/
About	This Grand Cru unites grace and voluptuousness. A delicate wine that softens even the most impetuous characters. More feminine than the Corton Clos du Roi. Roundness and elegance are their principal characteristics. The « Queen » of the Corton's.
Sustainability	Organic certification since 2023. For us, Organic Viticulture is the method that aligns closest with our convictions: no use of herbicides or insecticides, thoughtful grass cover, and mechanical weeding throughout the entire estate.
Winemakers	Lorraine Senard & Mathieu Senard.
Vintage	The 2021 growing season for Domaine Comte Senard (<i>Corton Grand Cru 'Les Bressandes'</i>) in Burgundy was defined by volatile, highly challenging weather, featuring severe April frosts, a cool, damp spring and summer, and a timely sunny September rescue. Winter and Spring Weather Extremes • Balmy February & March: Unseasonably warm early spring temperatures pushed premature budbreak across the Côte de Beaune. • Devastating April Frost: Severe, widespread black frosts struck in early April (notably around April 5–7), plunging temperatures well below freezing (-8°C) for multiple hours. This caused major bud damage and dramatically slashed overall yields. • Cool, Rainy Spring/Summer: May and June brought cooler temperatures and high humidity, slowing vine development and creating heavy disease pressure (such as mildew outbreaks). Summer Conditions • "English-Style" Summer: July and August lacked consistent heat and high sunshine hours, resulting in a restrained, cooler vegetative cycle. • Sunny September Rescue: A warm, dry, and sunny September saved the vintage by allowing the remaining Pinot Noir clusters to achieve proper phenolic ripeness.
Vineyards	Les Bressandes. Domaine Comte Senard is a fifth-generation family estate in Aloxe-Corton, Burgundy, managing approximately 9 to 13 hectares of vineyards (sources vary between 9ha and 13ha/22 acres) primarily dedicated to Pinot Noir for red wines and Chardonnay for whites, with a small parcel of Pinot Gris for their unique Aloxe-Corton Blanc.
Harvest	Manual. Hand-harvesting for the surviving plots on the hill of Corton took place under cool, clear conditions, yielding classic, fresh, and aromatic wines with lower volumes than typical years
Winemaking	Cold pre-fermentation vinification, temperature control. 100% whole cluster harvesting depending on the vintage. 16 months in oak barrels. 40% new oak.
Tasting Notes	This wine has an expressive bouquet and a powerful attack on the palate. It distinguishes itself by its notes of fresh fruits that bring a certain finesse and balance, as well as supple tannins that gently cover the palate. A final subtle note of spices adds complexity to this wine.
Serve with	Game, Salted beef steak, Creamy cheese such as Brillat Savarin, Poultry.
Cellaring	Up to 20 years



Corton Grand Cru Monopole “Clos des Meix” 2021

CSPC# 102520

6x750ml

13.5% alc./vol.

Grape Variety	100% Pinot Noir.
Appellation	Aloxe-Corton
Website	https://domainesenard.com/en/wines/
About	An exclusivity of the Domaine, the Corton “Clos des Meix” distinguishes itself through its elegance and its voluptuousness. Refined, this wine reveals its complexity after a few years of ageing.
Sustainability	Organic certification since 2023. For us, Organic Viticulture is the method that aligns closest with our convictions: no use of herbicides or insecticides, thoughtful grass cover, and mechanical weeding throughout the entire estate.
Winemakers	Lorraine Senard & Mathieu Senard.
Vintage	The 2021 growing season for Domaine Comte Senard (<i>Corton Grand Cru 'Les Bressandes'</i>) in Burgundy was defined by volatile, highly challenging weather, featuring severe April frosts, a cool, damp spring and summer, and a timely sunny September rescue. Winter and Spring Weather Extremes • Balmy February & March: Unseasonably warm early spring temperatures pushed premature budbreak across the Côte de Beaune. • Devastating April Frost: Severe, widespread black frosts struck in early April (notably around April 5–7), plunging temperatures well below freezing (-8°C) for multiple hours. This caused major bud damage and dramatically slashed overall yields. • Cool, Rainy Spring/Summer: May and June brought cooler temperatures and high humidity, slowing vine development and creating heavy disease pressure (such as mildew outbreaks). Summer Conditions • "English-Style" Summer: July and August lacked consistent heat and high sunshine hours, resulting in a restrained, cooler vegetative cycle. • Sunny September Rescue: A warm, dry, and sunny September saved the vintage by allowing the remaining Pinot Noir clusters to achieve proper phenolic ripeness.
Vineyards	Clos des Meix. Domaine Comte Senard is a fifth-generation family estate in Aloxe-Corton, Burgundy, managing approximately 9 to 13 hectares of vineyards (sources vary between 9ha and 13ha/22 acres) primarily dedicated to Pinot Noir for red wines and Chardonnay for whites, with a small parcel of Pinot Gris for their unique Aloxe-Corton Blanc.
Harvest	Manual. Hand-harvesting for the surviving plots on the hill of Corton took place under cool, clear conditions, yielding classic, fresh, and aromatic wines with lower volumes than typical years
Winemaking	Cold pre-fermentation vinification, temperature control. 100% whole cluster harvesting depending on the vintage. 16 months in oak barrels. 40% new oak.
Tasting Notes	Beautiful ruby coloring in its youth. A flattering complex and sweet bouquet with aromas of fresh fruits. The palate is greeted with a supple and unctuous attack. A wine full of vigor, well balanced, and elegant. The tannins are sublimed through the length of the finish (notes of liquorice). Grace and nobility!
Serve with	Game, grilled meat, Poultry with a creamy sauce, Creamy and light cheeses.
Cellaring	Up to 20 years

