

SAINT-AUBIN 1ER CRU

2019

- REGION Côte de Beaune
- VILLAGE Saint-Aubin

- APPELLATION Saint-Aubin Premier Cru
- GRAPE VARIETY Chardonnay

The Vine

- SOIL Limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 10% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Located not far west of Chassagne-Montrachet, the village of Saint-Aubin produces red and white wines distinguished and with a very good quality for the money. For a long time stayed in the shadow of its illustrious neighbors, Saint-Aubin is a terroir to discover and make discover for its outstanding qualities and its attractive price.

Wine tasting

- TASTING NOTE Of a nice pale yellow hue, this Saint Aubin 1er Cru emanates intense scent of white fruits and fresh almonds. Round on the palate, this wine expresses hints of brioche. Nice length.
- FOOD PAIRING Shellfish fish charcuterie goats cheese
- SERVING TEMPERATURE 11-13°



PREMIER CRU
APPELLATION SAINT-AUBIN CONTRÔLÉE

A BEAUNE - CÔTE-D'OR - FRANCE
PRODUIT DE FRANCE