

SAINT-AUBIN 1er Cru

"The Frionnes"

REGION: Burgundy

NAME: AOC Saint-Aubin

PLACE NAME "The Frionnes" land adjoining the town, down the hill, located between The Perrières, the Champs and the Sentier du Clou

PRODUCTION SITE: Municipality of Saint-Aubin

TOTAL AREA: 34a

POSITION: SOUTH-EAST

SOIL: Clay and limestone

VARIETY: 100% Chardonnay

CUTTING MODE: short cut Guyot

YEAR OF PLANTATION: 1970 and 1983

Manual harvest

Crushing and systematic de-stemming of the harvest.

The wines of Saint-Aubin are in the same vein as those of Puligny-Montrachet, namely fine, delicate and aromatic. Do not seek here the power and the fat of Meursault, we be disappointed ... The soil is very mineral, poor soil where we produce sensual, with a lively and precise attack wine, often with aromas of butter and hazelnut, always guided by minerality. On the palate, it is a rather salty wine, due once again to the minerality of the soil, and this is confirmed until the finish. Young, we remain on the complexity of the great Chardonnays of the Côte d'Or. For the guard, we evolve in a richer register, more butter, full on white truffle flavoring, hazelnut, fresh honey.

To enjoy on a duration of 3 or 4 years, as an aperitif or a dish of lobster or Saint-Jacques.

Serving temperature: 13/14 ° C