

A S A I N T - A U B I N



DOMAINE PATRICK MIOLANE
& Barbara Miolane

CHASSAGNE-MONTRACHET
LA CANIÈRE
WHITE

CHARACTERISTICS:

Terroir:

Clay-limestone soil.

Exposure:

Southeast

The plot is located at the bottom of the hillside, near the Premier Cru vineyards of Champ-Gain and Cailleret.

Planting dates:

1985 and 1990

Grape variety:

Chardonnay.

VINIFICATION AND AGING:

After manual harvesting, the grapes are sorted on a vibrating table that removes dry berries, leaf fragments, and stems. A second sorting table is used to set aside green, damaged, or imperfectly healthy grapes.

This cuvée is aged in oak barrels and tanks for 12 months.

Blending takes place before bottling to achieve a fine balance between freshness and roundness.



TASTING NOTES:

The color of this Chassagne-Montrachet is a beautiful bright light yellow with golden reflections.

The nose expresses notes of white flowers. On the palate, the wine reveals the minerality of its terroir, softened by a rich, supple finish.

CELLARING POTENTIAL:

This wine can be enjoyed within the first two years but can age for 7 to 10 years.

FOOD PAIRING:

Ideal with fish, sushi, and sashimi.

SERVING TEMPERATURE:

Between 12 and 14°C.

PATRICK MIOLANE & BARBARA MIOLANE

2 rue des Perrières - 21190 Saint-Aubin - Tél. + 33 (0)3 80 21 31 94
domainepatrick.miolane@wanadoo.fr - www.miolane-vins.fr