

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



DOMAINE PATRICK MIOLANE  
& Barbara Miolane

PULIGNY-MONTRACHET  
WHITE

**CHARACTERISTICS:**

**Terroir:**

Loamy soils.

**Exposure:**

Southeast

The vineyard is located behind the village's orientation table.

**Planting date:**

1962

**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.

They are gently pressed at low pressure to prevent oxidation.

Fermentation starts naturally and slowly with indigenous yeasts.

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:**

Pale yellow color, crystalline and pure. Although the nose is discreet, hawthorn blossom is clearly detectable. The palate is round and full, with delicate texture. The power is controlled by acidity, providing freshness that is perfectly integrated into the wine's balance.

**CELLARING POTENTIAL:**

In its youth, this wine is often reserved. It requires a bit of patience and will begin open up after 4 to 5 years.

**FOOD PAIRING:**

Pairs well with langoustines, lobster, or chicken pastilla.

**SERVING TEMPERATURE:**

Between 11 and 13°C.

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