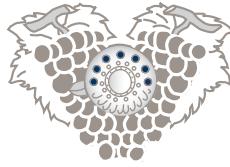


A S A I N T - A U B I N



DOMAINE PATRICK MIOLANE & Barbara Miolane

SAINT-AUBIN WHITE

CHARACTERISTICS:

Terroir:

Clay-limestone soil.

Exposure:

Southeast

This wine comes from several small plots located in the commune of Saint-Aubin.

Planting dates:

1985, 2000, 2015, and 2024

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:

Bright golden color.

The nose is marked by notes of white flowers.

On the palate, buttery aromas, combined with beautiful freshness and some toasted notes, delight the taster.

CELLARING POTENTIAL:

Enjoyable from its early years and up to 5 or 6 years.

FOOD PAIRING:

Delightful as an aperitif, it pairs well with a warm goat cheese salad or fish with hollandaise sauce.

SERVING TEMPERATURE:

Between 12 and 14°C.

PATRICK MIOLANE & BARBARA MIOLANE

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