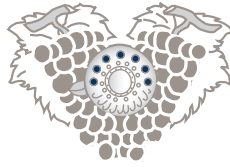


A S A I N T - A U B I N



DOMAINE PATRICK MIOLANE
& Barbara Miolane

SAINT-AUBIN 1^{ER} CRU
LES CHAMPLOTS
WHITE

CHARACTERISTICS:

Terroir:

Clay-limestone, white earth.

Exposure:

Southeast

The plot is located below
the rocks overlooking the village.

Planting date:

2015

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.

Vinification and aging take place in 350-liter barrels for 12 months, with bâtonnage (lees stirring) once per week.



TASTING NOTES:

Bright golden color. Buttery and toasted notes on the nose, full of character.

The palate is round, with a touch of minerality and a fine balance between richness and freshness.

CELLARING POTENTIAL:

Best enjoyed from its early years and up to 7 years.

FOOD PAIRING:

A perfect match for a scallop risotto.

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