

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



DOMAINE PATRICK MIOLANE
& Barbara Miolane

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

CHARACTERISTICS:

Terroir:

Clay-limestone soil.

Exposure:

Southeast

The vineyard is planted behind the winery, at the heart of the village.

Planting date:

1986

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.

The wine is aged in oak barrels, with 20% new oak, for 12 months.



TASTING NOTES:

Bright light yellow color with golden reflections. The nose is expressive and well-defined.

The aromas showcase a complex range, blending Chardonnay expression with white flowers and toasted bread nuances. Beautiful volume on the palate, marked by white fruits and mineral notes. Persistent finish with great freshness.

CELLARING POTENTIAL:

Enjoyable in the first two years, but can age for 5 to 10 years.

FOOD PAIRING:

Pairs well with sushi, scallop tart, or firm-fleshed fish.

SERVING TEMPERATURE:

Between 12 and 14°C.

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