

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



DOMAINE PATRICK MIOLANE
& Barbara Miolane

SAINT-AUBIN 1^{ER} CRU
SUR LE SENTIER DU CLOU
WHITE

CHARACTERISTICS:

Terroir:

Stony limestone soil.

Exposure:

Southeast
This plot is located behind
«Les Perrières,» at the heart
of the hillside.

Planting date:

2006

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 entirely in barrels for 12 months.



TASTING NOTES:

Bright, pale yellow color with light green reflections.

The nose reveals a bouquet of acacia flowers and minerality. Fine and mineral-driven on the palate, with a distinct saline character and impressive length.

CELLARING POTENTIAL:

Best enjoyed for its freshness and elegance within 5 years.

FOOD PAIRING:

The fresh and mineral aspect pairs well with pike-perch in sorrel sauce.

SERVING TEMPERATURE:

Between 12 and 14°C.

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