A SAINT-AUBIN

DOMAINE PATRICK MIOLANE
& Barbara Miolane

SAINT-AUBIN 1ER CRU
Le Charmois
WHITE

CHARACTERISTICS:

Terroir:
Stony limestone soil.

Exposure:
Southeast
The plot overlooks the village of Chassagne-Montrachet.

Planting date:
1990

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, golden yellow color.
The nose reveals a bouquet of ripe white and yellow fruits.
This wine's power envelops the palate with flavors of candied fruit. The finish is complex and persistent, with a toasted touch.

CELLARING POTENTIAL:
Best enjoyed for its freshness and elegance within 5 years.

FOOD PAIRING:
The fresh and mineral aspect pairs well with shellfish or white meat.

SERVING TEMPERATURE:
Between 12 and 14°C.

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ALCOHOL ABUSE ENDANGERS YOUR HEALTH, DRINK ONLY IN MODERATION.