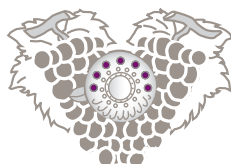


A S A I N T - A U B I N



DOMAINE PATRICK MIOLANE
& Barbara Miolane

BOURGOGNE VIEILLES VIGNES
CUVÉE BARBARA
RED

CHARACTERISTICS:

Terroir:

Sandy soil with flint.

Exposure:

South

The vineyard is located at the lower part of Puligny-Montrachet.

Planting date:

1977

Grape variety:

Pinot Noir.

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.

The grapes are crushed to facilitate the extraction of color and aromas, then destemmed to limit astringency in the future wine.

Alcoholic fermentation starts slowly with indigenous yeasts and lasts 10 to 15 days.

The wine is aged entirely in barrels for 12 to 18 months, depending on the vintage.



TASTING NOTES:

Dark robe with ruby reflections.

The nose is initially discreet, then reveals aromas of small red fruits such as black cherry and blackcurrant.

On the palate, the tannins are present but well-integrated, giving the wine great persistence.

CELLARING POTENTIAL:

Up to 5 years.

FOOD PAIRING:

Perfect with a rack of lamb with mild spices.

SERVING TEMPERATURE:

Open one hour before serving at 14 to 16°C.

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