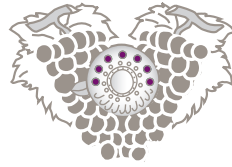


A S A I N T - A U B I N



**DOMAINE PATRICK MIOLANE**  
& *Barbara Miolane*

**CHASSAGNE-MONTRACHET**  
**LA CANIÈRE**  
**RED**

**CHARACTERISTICS:**

**Terroir:**

Clay-limestone soil.

**Exposure:**

Southeast

The plot is located at the bottom of the hillside, near the Premier Cru vineyards of Champ-Gain and Cailleret.

**Planting dates:**

1962 and 1964

**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 15 to 20 days, with daily punch-downs and pump-overs.

The wine is then aged in barrels for 18 to 24 months, depending on the vintage.

**TASTING NOTES:**

Beautiful ruby color, bright with violet reflections.

The nose offers aromas of small red fruits (raspberry and blackcurrant).

On the palate, the purity and finesse of the terroir are fully expressed, with elegant and delicately integrated tannins.

**CELLARING POTENTIAL:**

While it can be enjoyed in its youth, we recommend waiting a few more years.

**FOOD PAIRING:**

Perfect with Tournedos Rossini.

**SERVING TEMPERATURE:**

Between 14 and 16°C. We recommend opening it one hour before serving.

ALCOHOL ABUSE ENDANGERS YOUR HEALTH, DRINK ONLY IN MODERATION.

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