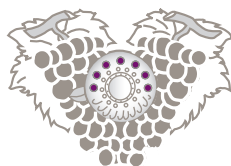


A S A I N T - A U B I N



DOMAINE PATRICK MIOLANE & Barbara Miolane

SAINT-AUBIN 1^{ER} CRU RED

CHARACTERISTICS:

Terroir:

Clay-limestone soil.

Exposure:

Southeast

This wine is a consolidation of two Premier Cru vineyards: Les Castets and Les Friennes.

Planting dates:

1970 for Les Castets, 1977 for Les Friennes

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.

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



TASTING NOTES:

Deep and intense red color. The nose reveals notes of black fruits with beautiful intensity. The palate is very elegant, supple, and fruity, supported by excellent texture and great purity.

CELLARING POTENTIAL:

5 to 7 years.

FOOD PAIRING:

Pairs beautifully with tender red meat.

SERVING TEMPERATURE:

Between 14 and 16°C.

PATRICK MIOLANE & BARBARA MIOLANE

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