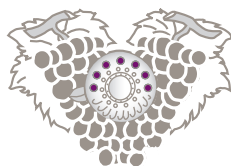


A S A I N T - A U B I N



DOMAINE PATRICK MIOLANE
& *Barbara Miolane*

SAINT-AUBIN 1^{ER} CRU
LES PERRIÈRES
RED

CHARACTERISTICS:

Terroir:

Clay-limestone.

Exposure:

South

The parcel is located behind
the winery of the estate.

Planting Dates:

1973 and 1975.

Grape Variety:

Pinot Noir.

VINIFICATION AND AGING:

After hand harvesting, the grapes are sorted on a vibrating table that removes dry berries, leaf fragments, and stems. A second sorting table is used to separate any green, damaged, or imperfectly healthy grapes.

The bunches are gently crushed to facilitate the extraction of color and aromas, then destemmed to limit astringency in the future wines.

Alcoholic fermentation begins slowly with indigenous yeasts, lasting 15 to 20 days, with daily punching down and pump-overs.

All aging takes place in barrels for 18 to 24 months, depending on the vintage.



TASTING NOTES:

From the first moments, this wine reveals its full character, with an intense and deep color.

The nose shows a beautiful complexity centered around red fruits.

The palate is very elegant and airy, with a mineral finish.

CELLARING POTENTIAL:

7 to 10 years.

FOOD PAIRING:

The fine and delicate texture can, for adventurous drinkers, pair with fish. This wine is also perfect with cheeses from Bourgogne, such as Soumaintrain or Époisses.

SERVING TEMPERATURE:

Between 14 and 16°C.

PATRICK MIOLANE & BARBARA MIOLANE

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