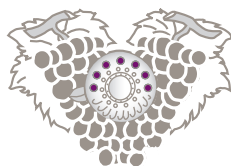


A S A I N T - A U B I N



DOMAINE PATRICK MIOLANE
& Barbara Miolane

SAINT-AUBIN 1^{ER} CRU
SUR GAMAY
RED

CHARACTERISTICS:

Terroir:

Clay-limestone.

Exposure:

South

The parcel is located at the foot of the Roche Dumay, overlooking the village.

Planting Date:

1964.

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 punch downs and pump-overs.

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

TASTING NOTES:

The wine has a dense robe, a deep red with purple hues.

This intensity is due to the age of the vines, which produce millerandage grapes, concentrated in color and tannins.

The palate is rich, with a beautiful volume and notes of ripe red fruits. The tannins are ample, giving the wine its full structure.

CELLARING POTENTIAL:

7 to 15 years.

FOOD PAIRING:

This wine pairs well with grilled or sauced red meats.

SERVING TEMPERATURE:

Between 14 and 16°C.

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