A SAINT-AUBIN

DOMAINE PATRICK MIOLANE
& Barbara Miolane

SAINT-AUBIN 1ER CRU
En remilly
WHITE

CHARACTERISTICS:

Terroir:
Thin limestone soil, with shallow topsoil.

Exposure:
South-east facing. The vineyard plot overlooks the prestigious Grand Cru vineyards of Puligny-Montrachet. Its name refers to a former Roman landowner named Romilius.

Planting date:
1988

Grape variety:
Chardonnay.



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.

They are gently pressed at low pressure to prevent oxidation.

Fermentation starts naturally and slowly with indigenous yeasts.

This cuvée is aged entirely in barrels for 12 months.

TASTING NOTES
Pale gold in colour, with a lovely brilliance. An expressive nose featuring notes of white flowers and pear, complemented by a delicate hint of white peach.
On the palate, the wine displays great elegance and tension, with an aromatic profile centred around citrus fruits.

CELLARING POTENTIAL
Enjoyable in its youth and suitable for ageing for up to 6 years.

FOOD PAIRING
Perfect with seafood, fillet of sea bass or, for the more adventurous, poultry in a creamy sauce.

SERVING TEMPERATURE
Between 12 and 14°C.

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