

**SAINT-AUBIN 1ER CRU COMBES AU SUD
2021**



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Clay-limestone and marls
Wine-Growing method : Sustainable
Harvest: 100% manual
Soil : Clay-limestone and marls
Production area : 7,81 ha
Altitude : 260-280 m

VINIFICATION

100% Chardonnay
100% crushed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 15% of new oak)
13% vol.

TASTING

Tasting note

Delicately perfumed and persistent wine. The mouth is fleshy and mineral. A nice terroir wine.

Food pairings

Ideal with cabbage stuffed with Foie Gras, endives à la Bressane or a Chaource

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

