

# SAINT-AUBIN 1ER CRU CHATENIÈRE 2018

Ground where chestnut trees and hazel trees were planted.



#### **VINTAGE**

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

### **VINEYARD**

Exceptional view on the vineyard of la Côte. Terroir facing to South-West sited in small, white and very limestone terrasses. A steep enough slope gives an early enough maturity. It became a famous terroir for the last fifteen years.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay Production area : 8,45 ha Altitude : 300-350 m

Average age of vines: 36 years

#### **VINIFICATION**

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press  $\!.$ 

100 % crushed grapes

12 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13% vol.

## **TASTING**

#### Tasting note

La Chatenière is one of the oldest vineyard of Saint-Aubin planted in Chardonnay. It is a very floral wine with notes of citrus on the finish which give it length and subtlety.

#### Food pairings

Ideal with crayfish tails, grilled fish, a pike cooked with sauce.

Serving temperature: 10-12°C

Should be drunk between: 2021-2024

