

SAINT-AUBIN 1^{ER} CRU CHAMLOTS 2021

Champlots: fields with the suffix Bourguignon very common "ots"



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

A steep, south-west-facing vineyard overlooking the hamlet of Gamay.
Wine-Growing method : Sustainable
Harvest: 100% manual

: Calcareous Clay
Production area : 10,92 ha
Altitude : 300-350 m
Average age of vines : 15

VINIFICATION

100% Chardonnay
100 % crushed grappe
24h static settling
Alcoholic and malolactic fermentations in oak barrels
12 months (whose 3 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)
14,50% vol.

TASTING

Tasting note

Champlots is always lean, even angular at times. An excellent canvas for Chardonnay's iodine, limestone and citrus qualities.

Food pairings

Ideal on eggs casserole with morels or even Steamed Dim Sum, cabbage and leek wok glazed with soy.

Serving temperature :10-12°C

