

SAINT-AUBIN 1^{ER} CRU EN REMILLY 2021

Remilly come from the Gallo-roman name "Romillus", former owner of this land ?



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

This terroir protects the Montrachet vineyard from the frost. This historical terroir of Saint Aubin, ravaged by phylloxera was replanted during the seventies. Limestone soil. During the night, grapes are still warmed by the stones heated by the sun. Mineral character, like flint in a dynamic style.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 29,72 ha

Altitude : 250-300 m

Average age of vines : 26 years

VINIFICATION

100% Chardonnay

100% crushed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

Notes of almond, cinnamon, spices, a fine and charming wine which evolves on fatness and richness with ageing.

Food pairings

Ideal with a scallop carpaccio, citrus fruits and fiery olive oil or a Foie Gras with lime zest, candied dates.

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

