

SAINT-AUBIN 1^{ER} CRU EN REMILLY 2016

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



VINEYARD

This terroir protects the Montrachet from the frost. This historical terroir of Saint Aubin, ravaged by phylloxera was replanted during the seventies. Limestone soil. In the night, grapes are still warmed by summer heat. 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

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

30 % crushed grapes , 70% whole berries

12 months (whose 2 months in stainless steel tank)

100 % oak barrels (whose 15% of new oak)

12,5% 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 oysters or a scallop carpaccio, trout cooked with almonds.

Serving temperature : 10-12°C

Should be drunk between : 2018-2022

