

**SAINT-AUBIN 1^{ER} CRU COMBES AU SUD
2022**



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Wine-Growing method : Sustainable
Harvest: 100% manual
: Clay-limestone and marl
Production area : 7,81 ha
Altitude : 260-280 m
Average age of vines :

VINIFICATION

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

TASTING

Tasting note

Wine with character where notes of bourbon vanilla combine with fresh fruit. The finish is supported by accents of milk caramel. In the background, we can see a subtle presence of granny apple.

Food pairings

Ideal accompaniment to cabbage stuffed with Foie Gras, endives à la Bressane or a Chaurce

Serving temperature :10-12°C

Should be drunk between :2024-2029

