

SAINT-AUBIN 1^{ER} CRU EN REMILLY 2022

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



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

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% whole grapes

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 notes of white flowers and acacia. The sensation is fresh and delicate, expressing great finesse.

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 : 2024-2029

