

SAINT-AUBIN 1^{ER} CRU DENTS DE CHIEN 2023

The small sharp rocks nearby look like the canines of a dog with the light.



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

This cuvée is made from one plot in the top of the territory, along Puligny-Montrachet. It is a limestone soil, draining, facing South.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous Clay

Production area : 16,1 ha

Altitude : 250-300 m

Average age of vines : 31 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)

14% vol.

TASTING

Tasting note

A bright and expressive wine, driven by aromas of ripe fruit. The bouquet evolves towards subtle notes of brewed tea and verbena, bringing a lovely freshness and a refined vegetal touch. On the palate, the wine is harmonious, with a beautiful length and a delicately perfumed finish.

Food pairings

Ideal with semi-cooked tuna with gomasio or even a fine snail tart, fresh vegetables from the garden

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

