

SAINT-AUBIN 1^{ER} CRU COMBES AU SUD 2024

This Climat adjoins the Premiers Crus of Chassagne-Montrachet



VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

VINEYARD

This Climat is located on a clay-limestone hillside with dark red alluvium. This very sloping plot with slightly hollow hilly relief faces east.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Clay-limestone

Production area : 7,81 ha

Altitude : 260-280 m

Average age of vines : 30 years

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

13% vol.

TASTING

Tasting note

A delicious nose of sugared almonds and yellow peach, bringing sweetness and complexity. The full-bodied palate extends these aromas while maintaining a lovely freshness. A wine offering a harmonious balance between indulgence and freshness.

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 : 2025-2031

