



Saint-Aubin 1^{er} Cru « Sur Gamay »

KNOW-HOW

The grapes are harvested by hand and then directly pressed in a pneumatic press. Alcoholic fermentation takes place entirely in French oak barrels, of which 40% are new. The lees are stirred (*bâtonnage*) occasionally during ageing, which lasts 13 months.

TERROIR

At the heart of the Côte des Blancs, between Chassagne and Puligny and in the immediate vicinity of Montrachet, Saint-Aubin is a village that produces lesser known wines offering excellent value for money.

TASTING NOTES

Lovely golden hue. Delicate and floral on the nose, revealing aromas of pears. Supple and pleasant on entry to the palate. Straightforward and well balanced mid-palate, lovely minerality and lively mouth-watering acidity, all enhanced by hints of toast on the finish.

FOOD-WINE PAIRING

Fish, shellfish, grilled meat, fruit desserts.

