

Maison Jaffelin

SAINT AUBIN 1er Cru « Sur Gamay »

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.

VINIFICATION AND AGEING

GRAPE VARIETY Chardonnay

WINEMAKING The grapes were harvested by hand, sorted and pressed in a pneumatic press. The juice was then settled before undergoing slow fermentation in oak barrels (30% new oak). The wine was aged on the lees for 10 months with regular stirring. It was bentonite fined and gently filtered.

TASTING

EYE Gold pale colour with green tints and a beautiful shine.

NOSE Very elegant and vivid nose with aromas of pear and white flowers.

MOUTH This attack is soft. The middle mouth is powerful and well balanced with nice roundness and toasted notes; the end is persistent with subtle oak notes.

PAIRING Aperitif, seafood, fish like sea bass filet or skate wing with caper, white meats like chicken with creamy sauce...

TEMPERATURE 12°C / 14°C

AGEING Between 8 to 10 years.

