



SAINT-AUBIN "EN VESVEAU" 2023

CÔTE DE BEAUNE | 100% CHARDONNAY | VILLAGE

PRESENTATION OF THE APPELATION

In the heart of the Côte des Blancs, between Chassagne and Puligny, in the immediate vicinity of Montrachet, Saint-Aubin is a winegrowing village in the south of the Côte de Beaune. White clay soil with a lot of limestone for the white wines; soils with more brown clay for the reds. The slopes are sometimes steep, facing east or southeast.

TASTING: pure, fresh and generous

Food pairings: Scallop carpaccio, fish or vegetable terrine

Potential and cellaring advice: 3 to 7 years. Serving temperature: 14°C

VINEYARD

- Surface: 4,4 ha
- Exposition: South / South East
- Year of planting: 1989-2000
- Soil and Subsoil: Steep hillside at an altitude of more than 300 metres on very stony limestone soil
- Density of planting: 9 000 vines / ha
- Soil cultivation: Harrowing in the autumn / Light ploughing during the summer to clear flora from the vine row

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 16 months, 15% new barrels
- Production: 27 000 bottles

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That's the great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. The Chardonnay, Aligoté and Sauvignon grapes reached full maturity in perfect condition, while retaining enough freshness to live up to the reputation of Bourgogne white wines. A warm, sunny end to the season enabled the grapes to reach optimum ripeness, producing wines with intense aromas of ripe yellow fruit (such as peach and apricot), occasionally accented by notes of dried fruits and gentle spices. These wines are full-bodied and expansive, marked by undeniable freshness and impressive length on the palate. The 2023 vintage is sure to delight even the most discerning wine connoisseurs.