



## SAINT-AUBIN "EN VESVAU" 2024

### CÔTE DE BEAUNE | 100% CHARDONNAY | VILLAGE

#### PRESENTATION OF THE APPELLATION

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

### CÔTE DE BEAUNE 2024 (WHITE)

2024 will remain etched in the memory of the French as a rainy year—very rainy indeed. Bourgogne was no exception. Winegrowers faced a host of climatic challenges (frost, hail, heavy rainfall) that quickly affected potential yields. Fortunately, the dry, sunny weather in August allowed the grapes to ripen fully. For Côte de Beaune white wines, fully ripened grapes yielded wines of great aromatic intensity, with delightful notes of yellow fruit, grapefruit, and citrus. Their palate is balanced, fleshy, and juicy, with alcohol levels slightly lower than in recent years. With finishes that combine minerality and richness, the 2024 wines are already showing remarkable charm. They will also continue to evolve favorably over the coming years.