



Saint-Aubin



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the Côte de Beaune region (Côte-d'Or).

This *appellation* includes **30 Climats** classed as **Premier Cru**.

Producing commune: **Saint-Aubin**.

The *appellation* SAINT-AUBIN or SAINT-AUBIN PREMIER CRU may be followed by the name of the *Climat* of origin.

TASTING NOTES

White: Saint-Aubin is the colour of sunshine, with golden highlights whose exact shade varies according to where it is grown and in what year. When young, it combines aromas of white flowers, flint, green almond, and orange-flower. Richer fragrances come with age: beeswax and honey, marzipan, ambergris, and cinnamon. This is a firm and flattering wine - a bit sharp to start with but which becomes fleshier and fuller with time. This is a wine with real breeding.

Red: this wine is dark garnet or crimson colour, with strawberry cheeks. Its aromas are redolent of blackcurrant, Morello cherry, blackberry. These are set off by spicy notes, sometimes mocha. In the mouth it is fat and silky with a lively finish. Age adds suppleness, warmth and persistence.

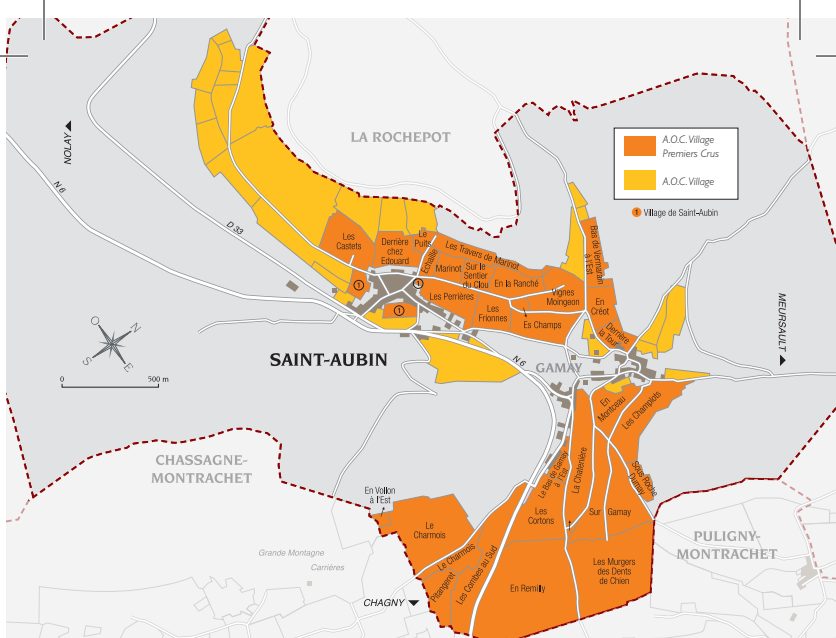
SERVING SUGGESTIONS

White: its nobility and distinction derives from a subtle balance between elegant freshness and a rich but not excessive unctuousness which gives it great fluidity in the mouth. With a wine like this, firm-textured fish and grilled or steamed crustaceans would be at ease. It would also make a perfect finishing touch to dense-fleshed poultry.

Serving temperature: 12 to 14°C.

Red: pithy and solid, its virility requires flavourful meats like roast beef or pork, glazed or caramelised poultry, blue cheeses, or even *foie gras* whose richness would be amply balanced by the wine's tannins.

Serving temperature: 15°C.



LOCATION

A close neighbour of Montrachet, lying between Chassagne and Puligny, Saint-Aubin is a wine-growing village in the southern part of the *Côte de Beaune*, the heartland of the great white Bourgogne wines. The area covered by the *appellation Village* includes 30 *Premiers Crus Climats*. The neighbouring hamlet of *Gamay* may have given its name to the *Gamay* grape. The 13th century fortress stands on solid rock from which it seems to draw its strength as the vine draws sap from the soil. The *appellation* was granted recognition in 1937.

SOILS

The white grapes grow on white clays with a high limestone content; the reds prefer brownish clays. The slopes are steep in places and face East or southeast. Altitude varies between 300 and 350 metres.

COLOUR(S) AND GRAPE VARIETY(IES)

Whites - *Chardonnay*.
Reds - *Pinot Noir*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.
Whites: **137.60 ha** (including **102.55 ha** *Premier Cru*).
Reds: **30.99 ha** (including **22.39 ha** *Premier Cru*).

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.
Whites: **6,557 hl** (including **4,842 hl** *Premier Cru*).
Reds: **1,328 hl** (including **947 hl** *Premier Cru*).

*In 2018 **5 years average, 2014-2018

PREMIERS CRUS CLIMATS

Derrière la Tour, En Créot, Les Champlots, Sur Gamay, La Chatenièrre, En Remilly, Les Murgers des dents de chien, Les Combes, Le Charmois, Village, Les Castets, Derrière chez Édouard, Le Puits, Sur le sentier du Clou, Les Frionnes, Sous Roche Dumay, Vignes Moingeon, Pitangeret, Les Perrières, Les Cortons, Bas de Vermarin à l'Est, Echaille, En la Ranché, En Montceau, En Villon à l'Est, Es Champs, Le Bas de Gamay à l'Est, Les Combes au sud, Les Travers de Marinot, Marinde.