

Grapes

100% Chardonnay

Region/Appellation Côte de Beaune

Alcohol by volume 13.00%

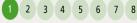
Residual Sugar $0.5\,\mathrm{g/l}$

pН 3.19

Total Acidity 6.32 g/l

Drinking Window 2024 - 2028

Tasting Guide



Medium

Tasting note printed 25/04/2024

Saint-Aubin 1er Cru En Remilly 2018 6x75cl

Winemaker Notes

A fine balanced Chardonnay with generous stone fruit and delicate nutty characters, a large component of the fruit is from 1er Cru vineyards within the commune.

Vineyard

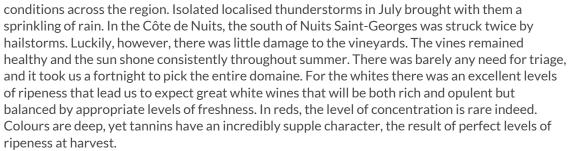
Situated above sheer cliffs, Premier Cru En Remilly is very close to the Montrachet Grand Cru vineyard. It faces the South-West. The soil is quite rich.

Winemaking

Grapes are harvested Hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by our cooperage. 1/3 are new barrels. Aging usually lasts 15 months on fine lies before bottling.

Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry



Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

