

Grapes 100% Chardonnay

Region/Appellation Côte de Beaune

Alcohol by volume 13%

Residual Sugar $0.9\,\mathrm{g/l}$

рН 3.36

Total Acidity 5.47 g/l

Drinking Window 2025 - 2026

Tasting Guide 2 3 4 5 6 7 8

Medium

Tasting note printed 24/12/2025

Saint-Aubin Blanc 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

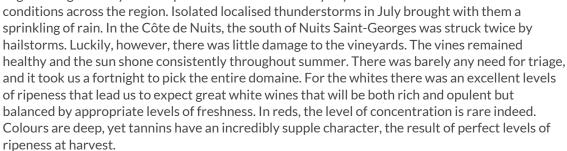
The vineyards of Saint-Aubin consist of two areas of approximately equal size situated roughly at right angles to each other. One area occupies chalky limestone soils and is exposed to the south and southeast. In the other area, soils contain a degree of gravel and clay and enjoy a cooler, more easterly exposure.

Winemaking

Fermentation takes place in oak barrels, after which the wine is aged in barrel for 12 months before being bottled.

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

Great with fish and chips.

