



#### Grapes

100% Chardonnay

#### Region/Appellation

Côte de Beaune

#### Alcohol by volume

13%

#### Residual Sugar

0.9 g/l

#### pH

3.36

#### Total Acidity

5.47 g/l

#### Drinking Window

2025 - 2026

#### Tasting Guide



#### 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 conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

### Food match

Great with fish and chips.

