



#### Grapes

100% Chardonnay

#### Region/Appellation

Côte de Beaune

#### Alcohol by volume

13%

#### Residual Sugar

less than 2 g/l

#### pH

3.27

#### Total Acidity

6.55 g/l

#### Drinking Window

2025 - 2029

#### Tasting Guide



#### Tasting note printed

30/07/2025

# Saint-Aubin Blanc 2019

## 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

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

### Food match

Great with seafood, fish or white meats in creamy sauce.

