



## SAINT-AUBIN PREMIER CRU CLOS DU CHÂTEAU - MONOPOLE



APPELLATION : AOC Saint-Aubin Premier Cru  
Clos du Château - MONOPOLE

CLIMAT : Le Village      VINTAGE :2019      GRAPE VARIETY: Chardonnay

**VINEYARD :** Our plot of 1er Cru vines covers 1.1 hectares and lies in the hollow of a comb in the heart of Saint-Aubin, just in front of the Château. The altitude of the vineyard ranges between 360 and 385 metres, the slopes are south-east facing thus the vines are ideally orientated.

**SOIL :** The analysis of the soil reveals a high pebble content, resulting in very good drainage. Added to this, we have soils with strong organic activity and this bestows the wines with remarkable aromatic character..

**HARVESTING :** Manual harvest, carried out on the 10th of September 2019

**WINEMAKING :** Following harvesting, the whole crop is pressed as bunches using a pneumatic press. The must then undergoes static clarification at 12°C for a period of about 24 hours before going into French oak barrels for fermentation. Both alcoholic and malolactic fermentation are carried out in the barrel, 20% of the barrels are new oak. The resulting wine is matured on the lees for a further 16 months.

**TASTING NOTES :** Greenish-gold colour with silver glints. Very salty nose, slightly toasted. The bouquet is very fine, revealing a touch of lemon. In the mouth, it has impressive tension and energy that lead to a mouth-watering yet extremely elegant finish.

Serve at 12 - 13°C.

**WINE AND FOOD PAIRING :** This Saint Aubin 1er Cru will bring out the best in a vegetable risotto, a fillet of sole in cream sauce or a dish of mixed sushi.

CELLARING POTENTIAL : 4 to 8 years      ALCOHOL CONTENT : 13%

