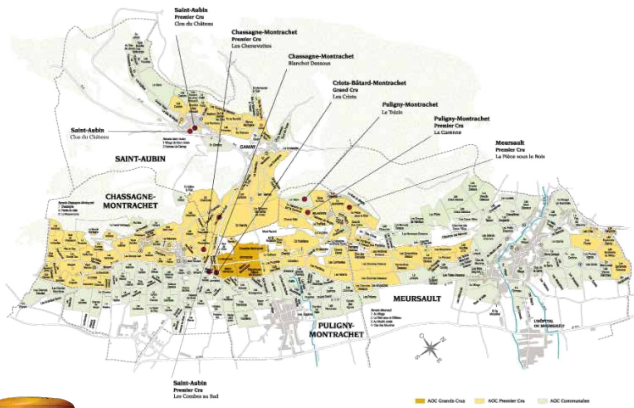




Depuis 1860

Prosper Maufoux

SAINT-AUBIN 1ER CRU "CLOS DU CHATEAU" 2015



A GREAT FAMILY TRADITION

Our traditional family owned Wine House is located in the beautiful village of Santenay in the south of the Cote de Beaune since 1860. The skills and know-how at Prosper Maufoux have been at the service of a wide range of Burgundian appellations. Since then, we have sourced grapes and aged wines amongst the best climates of Burgundy with the aim to honor the Burgundian terroirs expression.



REGION Côte de Beaune - *Located 18km south-east of Beaune, this 1er cru is situated under the Château de Saint-Aubin, nestled in the hollow of a combe. This climate benefits from the colluviums at the bottom of the valley, which ensure significant drainage of the vineyard. The vines were planted in 1981 and 1999, facing south.*

AOP CLASSIFICATION Premier Cru

HARVEST Manual | **TERROIR** Clay-limestone

VINIFICATION Immediately after the harvest, the grapes are pressed in whole bunches in a pneumatic press, then we carry out a static settling of the juice for 24 hours at 54°F. The musts are then put directly into barrels and the alcoholic and malolactic fermentations are carried out.

WINEMAKER NOTES This well-crafted, tense, mineral wine offers a beautiful character, revealing itself in finesse. A profile very typical of its terroir, ideally situated. Notes of sultanas, candied lemon and hints of vanilla.

APPELLATION: Saint-Aubin 1er Cru

VARIETAL: 100% Chardonnay

AGEING POTENTIAL: 7-10 years

AGEING: 12 months in French oak barrels

BARRELS: Lightly toasted so-called blonde, 30% new barrels

ALCOHOL: 12.5%

SERVING TEMPERATURE: 52-55°F

FOOD PAIRING: Shellfish / Oysters / Seafood, Fish, White meat and poultry. Delicious with a grilled turbot with citrus zest.

UPC: 0 89832 92235 3

6pk | 750ml