

# Saint-Aubin 2015

**APPELLATION**

Saint-Aubin

**GRAPE VARIETY**

100% Chardonnay

**ALCOHOL LEVEL**

13.5%

**BOTTLE SIZE**

750 ml

*Described after tasting from barrel as 'dynamite'! The wines from this site have much in common with their more illustrious neighbours across the border in Puligny. The 2014 is mineral and intense with fine acidity and great length.*

**VINIFICATION + AGEING**

Grapes were hand picked on September 17<sup>th</sup> from a small 0.375 hectares parcel.

They were hand sorted, lightly pressed and settled for 24 to 36 hours before being transferred to barrels for fermentation. The latter occurred spontaneously using indigenous yeast. Malolactic fermentation followed before barrel ageing using 10% new oak.

The wine was later racked, fined and filtered before being bottled on July 17<sup>th</sup> 2015.

**SOIL TYPE**

White clay and limestone with east to southeast exposure and 270 meters average elevation

**VINEYARD**

Guyot – Sustainable viticulture

**TRAINING**

**&**

**MANAGEMENT****AVERAGE VINE AGE**

48 years old

**PLANTING DENSITY**

10,000 vines/ Ha

**YIELD**

42 Hectolitre/Ha