

Saint-Aubin 1er Cru Sur Gamay 2018

With its prestigious Premiers Crus, Saint-Aubin in the Côte de Beaune holds a place among the great wines; no doubt the select 'Côte des Blancs' coterie will soon be expanding to four.

TASTING NOTES

The color is bright yellow with golden reflections. The distinguished nose will seduce you with its aromas of yellow fruits, associated with some notes of pears and brioche notes. On the palate, the wine is smooth and elegant, revealing rather buttery notes and a finish on freshness.



ORIGIN

The vines are mainly planted on the right flank of the broad combe which meanders towards La Rochepot. The appellation area is spread over two different massifs: one, the Montagne de Savoie, which ends the Côte d'Or and the other with the mountain of Ban which is perpendicular. This second slope houses the climate "Sur Gamay", located near the appellation of Puligny-Montrachet. The slope is strong and the vine is oriented to the east. The climate is called "Gamay", causing some confusion with the variety of the same name, because the plot is located above the hamlet called Gamay (part of Saint-Aubin). The plot is also called "Sous Roche Dumay" which is close to the climat "Les Murgers des Dents de Chien".

VITICULTURE

Grape variety: chardonnay
Soils: white, very limestone and stony.
Orientation: South
Surface area under vine: 0.5942 ha
Pruning: Guyot system
Yield: 33 hL/ha
Average age of the vine: 45 years old.

VINIFICATION

Harvest date: 11 September 2018.
The grapes were handpicked and were sorted a first time in the vineyard and a second time when they arrived at the winery.
At the winery: The whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was brought down to 12°C then was immediately transferred to barrels of 450L with no settling to preserve a maximum of lees. Long fermentation (up to 10 months!) using indigenous yeasts for added complexity and freshness.



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged for 14 months with no racking or stirring to bring out all of this wine's minerality. 30% new French oak barrels.

Barrels: Oak of French origin toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

BOTTLING

Bottling: The wine was bentonite fined and very gently filtered before being bottled using gravity in December 2019.

Number of bottles: 2,300.

VINTAGE

2018, abundance and excellence

After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines. Ageing potential: from 5 to 10 years.



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