

# Saint-Aubin 1er Cru En Remilly 2021

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

With its pretty golden colour, this wine reveals intense citrus and pear aromas combined with notes of toast. On the palate, this rich wine opens with hazelnut flavours and a tangy finish.



## 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. The plot 'En Remilly' is located on the second slope and adjoins the largest names of the golden triangle. This climate is located a few meters from the Montrachet, facing south with a good stony ground. It is recognized as the best premier cru of the appellation with « Murgers des dents de chien ».

## VITICULTURE

Grape variety: chardonnay  
Soils: thin and hard mostly limestone.  
Orientation: South  
Surface area under vine: 0.1890 ha  
Pruning: Guyot system  
Yield: 16 hL/ha  
Average age of the vine: 33 years old.

## VINIFICATION

Harvest date: 1 October 2021.  
The grapes were handpicked.  
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 with no settling to preserve a maximum of lees. Long fermentation using indigenous yeasts for added complexity and freshness.



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## AGEING

**Maturation:** aged for 13 months in a 300-L barrel of 1 wine, with no racking or stirring to bring out all of this wine's minerality.

**Barrels:** French oak barrels that had been toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

## BOTTLING

**Bottling:** the wine was not fined but was very gently filtered before being bottled using gravity in December 2022.

Number of bottles: 379.

## VINTAGE

A complex vintage!

It is both a winegrower and winemaker's vintage ! 2021 will unfortunately be remembered quantity-wise for a long time by its disastrous frost early april. Direct consequence: this is probably one of the smallest vintages ever in Burgundy . It offers a very nice and subtle representation of each terroir and its expression, with fruity, freshness and great finesse wines.

Ageing potential: from 6 to 10 years.



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