

SAINT-AUBIN 1ER CRU "SENTIER DU CLOU"

Characteristics

Chardonnay varietal pruned in Guyot simple. Those 1,01 acres of vines were planted in 2007.

Details

Young plot of land planted in 2007, this vineyard rests on a very calcareous ground with masses of fallen rocks on white marls. The slope is here steep and the dry earth. We find easily fossils by working the ground, the proof of the presence of the sea here, there is a few million years!

Wine making

The grapes are hand-picked. Pressed, the juice is then fermented in French oak barrels (50% new). The wine is barrel aged until the following summer. In this way, the wine has time to integrate and confirm its personality. Bottled at the winery after aging for 11-12 months.

Particularity

Salinity, tension, brightness can characterize this wine. It expresses a beautiful aromatic persistence with a lot of sweetness and a mineral touch connected to the limestone of the ground.
It ages easily and reaches its potential between 2-6 years. Consume at 14°C.

Tasting

You should appreciate this wine in two or three years of age, when it develops a nose of citrus peel, white fruits. Its fine texture, a beautiful tension make its qualities. This wine will express itself on a river fish, a pikeperch with butter.

Laurent Pillot advices

A touch of wood in his youth, crispy in mouth, the Saint Aubin Sentier du Clou is the ideal guest of aperitifs between friends, just man for the pleasure, without complicating things!