

DOMAINE PATRICK MIOLANE

White

Saint Aubin

Technical information

Country: France
Region: Burgundy
Appellation: Saint Aubin
Grape Variety : 100% Chardonnay
Terroir : clay-limestone
Age of the vines : 18 to 30 years

Vinification

The grapes are lightly pressed. Fermentation is begun slowly and naturally, using native yeasts. Part of the resulting wine is aged in oak barrels, the remainder in the vat, for 12 months. The two components are blended prior to bottling.

Tasting notes

The wine has a brilliant golden colour. The aroma is rich in floral notes including white blossom. When tasted, it releases buttery flavours, together with a fine fruity freshness and some distinctive toasty notes.

Aging potential:

The next 5 years

Wine pairing:

Good wine for aperitif. Also goes well with cheese and fish

