

# Saint-Aubin 1er Cru En Remilly 2019

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 brilliant yellow with golden reflections. The complex nose will seduce you with its aromas of yellow fruits and pears, associated with notes of white flowers. On the palate, the wine is very generous, combining roundness and intensity. We detect some woody flavors.



## 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: 0.1960 ha  
Pruning: Guyot system  
Yield: 46 hL/ha  
Average age of the vine: 31 years old.

## VINIFICATION

Harvest date: 12 September 2019.  
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 (450L) with no settling to preserve a maximum of lees. Long fermentation using indigenous yeasts for added complexity and freshness.



JEAN-CLAUDE BOISSET

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## AGEING

**Maturation:** aged for 17 months with no racking or stirring to bring out all of this wine's minerality. A proportion of 50% new French oak barrels.

**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 bentonite fined and very gently filtered before being bottled using gravity in April 2021.

Number of bottles: 1,208.

## VINTAGE

**A legendary vintages?**

According to Grégory Patriat, this second harvest at the Ursulines winery will go down as a legendary vintage just like 1969, 1979, 1999, 2009, and 2019, because the concentration in the wines is very high indeed. Years with drought and low yields are always great vintages in Burgundy. We had some new premier crus come online last year, with three in Chambolle-Musigny, one in Gevrey-Chambertin, and one in Nuits-Saint-Georges; Le Clos des Argillères. Furthermore, we revived our tradition of producing white wines in villages better known for their reds, with a white Fixin.

Ageing potential: 7 years and more.



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