

# Saint-Aubin 1er Cru Sur Gamay 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 golden yellow.  
The racy nose will seduce you with its delicate aromas of white flowers and pears associated with some mineral notes. On the palate, the wine is well balanced and elegant, revealing some honeyed flavors and a very nice 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. 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: 32 hL/ha  
Average age of the vine: 45 years old.

## VINIFICATION

Harvest date: 12 September 2019.  
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 15 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 January 2021. Number of bottles: 1,304.

## 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:** from 6 to 8 years.



JEAN-CLAUDE BOISSET