

2003

Saint Aubin Les Pitengerets 1er Cru



Grape Variety
Chardonnay

Soil
Limestone and clay

Site
Located between Chassagne Montrachet and Puligny Montrachet, the village of Saint Aubin blongs to the best "terroirs" for chardonnay. "Les Pitengerets" are amongst the best Premiers Crus close to the Premiers Crus of Chassagne Montrachet

The Vintage 2003

An exceptionnally early harvest end of August due to an unusual hot summer. Grapes were extremely well mature with high concentration. Very low yields. Grapes had to be cooled down before pressing.

Tasting

Pale gold with green tinges.
Aromas of green almond and honey with a subtle hint of vanilla.
Great combination of fresh fruit and maturity with mineral notes.
It is harmonious and has a long and lingering aftertaste with a good persistency.

Food Pairing

Fish in a creamy sauce, white meat and a variety of regional cheeses, in particular Époisses, Roquefort and Munster.