DOMAINE ROUX
SAINT-AUBIN, BOURGOGNE, FRANCE

SAINT-AUBIN

CHAMPTIRANT

GRAPE: 100% Chardonnay

ORIGIN & SOILS: The appellation was granted recognition in 1937.
The white grapes grow on white clays with high limestone content. The slopes are steep in places and face east or southeast. Altitude varies between 300 and 350 metres.

VITICULTURE: Plantation density: 10 000 vine stocks per hectare. Pruning: Guyot. Yield: 45-50 hectolitres per hectare.

WINE MAKING PROCESS & MATURING: Handpicked harvest. Traditional fermentation in oak barrels (20% new casks). Maturation during 20-22 months in cellar for ageing, stored in barrels.

TASTING NOTES: This Saint-Aubin has a beautiful coloration with golden highlights. When young, it combines aromas of white flowers, flint, green almond, and orange-flower. Richer fragrances come with age: beeswax and honey, marzipan, ambergris, and cinnamon. This is a firm and flattering wine - it becomes fleshier and fuller with time. This is a wine with real breeding.

SERVING TEMPERATURE: 12 to 14 °C

FOOD ACCOMPANIMENT: Firm-textured fish and grilled or steamed crustaceans would be at ease. It would also make a perfect finishing touch to dense-fleshed poultry. Excellent with cheeses.

