



*Conviviality, Sharing, Emotion,  
Generosity, Family and Culture.*

**HARVEST 2018**



**MICHEL GAYOT**

IN BEAUNE

## SAINT-AUBIN

### TERROIR

**Wine producing region:** Bourgogne

**Grape variety:** Chardonnay

**Soil:** Clay and Limestone

### KNOWN HOW

**Vintage:** Hand harvest

**Wine making:** Limit of inputs, yeasts and bacteria in part natural, cold settling for 24 to 48 hours, fermentation malolactic in barrel.

**Ageing process:** Ageing in stainless steel during 9 to 12 months, which 10% to 20% of new barrels.

### TASTING

Located in the heart of the “Côte des Blancs”, Saint-Aubin is surrounded by famous neighbours like Puligny and Chassagne as well as the prestigious Montrachet. Its pale gold colour offers beautiful golden shades. On the nose, its aromas of citrus, white flowers, yellow fruits reveal all the complexity of the great Bourgogne Chardonnay. Its straight and ample palate presents a beautiful liveliness.

### PAIRING

Suave and persistent, it will pair perfectly with poultry with cream and cheeses from the Alps and Jura like the “Comté”, “Beaufort”, “Abondance”.

**Service temperature:** Between 12° and 14°



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Alcohol abuse is dangerous for health, to consume in moderation.