



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

HARVEST 2019



**MICHEL GAYOT**

À BEAUNE

## SAINT-AUBIN 1<sup>ER</sup> CRU

### TERROIR

**Wine producing region:** Bourgogne

**Grape variety:** Chardonnay

**Soil:** Clay and Limestone

### KNOW HOW

**Vintage :** Hand harvested

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

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

### TASTING

This fine blend of Saint-Aubin 1er Cru appellations has a yellow colour embellished with golden shades. On the nose, its aromas of white flowers, green almond, beeswax and cinnamon reveal all the complexity of the great Chardonnay of Burgundy.

Its smooth and caressing palate is well-balanced.

### PAIRING

Smooth and long-lasting, it is the perfect accompaniment for fish with firm texture, grilled shellfish or poultry with tight flesh.

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



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