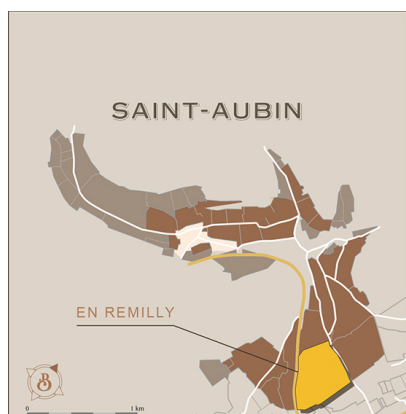




JEAN-CLAUDE BOISSET

SAINT-AUBIN PREMIER CRU "En Remilly" 2016



Varietal

100% Chardonnay

Origins

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.

The plot 'En Remilly' is located on the second slope and adjoins the largest names of the golden triangle. This climate is located a few meters from the Montrachet, facing south with a good stony ground. It is recognized as the best premier cru of the appellation with « Murgers des dents de chien ».

Vineyard selection and management

This wine comes from selected vineyards (no young vines) and respects strict requirements with regard to yields, for example. The soil is worked to encourage and maintain the soil's bacterial life which is necessary for the terroir to fully express itself.

Vinification and maturing

Harvest date: 1st October 2016.

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 the must was immediately transferred to barrels with no settling to preserve a maximum of lees. Long fermentation (up to 10 months!) using indigenous yeasts.

In the cellar: aged for 16 months with no racking or stirring to bring out all of this wine's minerality. A proportion of 30% new French oak barrels that had been toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

Bottling: the wine was bentonite fined and very gently filtered before being bottled using gravity in February 2018.

Production: 1.200 bottles

Tasting notes

Visual: yellow colour with golden tints.

Nose: Very complex. Aromas of citrus, hazelnut and white flowers, some toasty notes.

Palate: A round and silky mouth, with citrus notes.

Ageing potential

6 to 10 years.



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Vintage : 2016

2016 – a miraculous vintage !

Given a difficult start, the wines of Burgundy have an unexpected high quality - as much as we could have hoped. After one of the mildest Winters since 1900, the growers suffered vineyard damage in Springtime which severely reduced the size of the potential harvest. In fact in the month of April we experienced devastating frosts over an exceptionally wide area. Hailstorms caused further damage during May in the Maconnais and North Burgundy. The weather changed completely with the arrival of Summer: with sunshine and warmth which allowed the vines to catch up with their growth. There was adequate rainfall which helped the growth continue in good conditions with the harvest taking place just at the right time. Vintage 2016 thus offers some fine surprises with wines of potentially high quality. The white wines have fine fruit aromas, are generous with good body and will be ready to drink while young whereas the red wines are powerful, tender, concentrated and will be ideal for ageing.