

FRANÇOISE & DENIS CLAIR

SAINT-AUBIN PREMIER CRU

LES MURGERS DES DENTS DE CHIEN

Tasting Notes

Nose : Pure, cristalline and finely fruity.

Palate : The burst of freshness due to the minerality slowly leaves room for a great complexity where citrus and white flowers aromas blend. The finish is long and sophisticated.

Laying : Drink after two or three years or lay down for seven to nine years depending on the vintages.

Fiche Technique

Terroir	Parcel located in a very nice spot on the plateau which overlooks the <i>Grands crus</i> and <i>Premier crus</i> from <i>Puligny-Montrachet</i> , it faces south. Very chalky, not much earth and lots of white stones.
Soil	100% Chardonnay.
Grape Variety	Part of the parcel is planted with old vines (60 years), another part is younger (20 years). This gives the wine complexity.
Age of the vines	100% Manual.
Harvesting	No destemming but a crushing before the pneumatic pressing.
Destemming	After pressing, the must is directly put into barrels where the alcoholic and malolactic fermentations take place. Aged entirely in barrels with 20% new barrels.
Winemaking	13% Vol.
Alcohol	About 10 months.
Ageing	About 7 000 Bottles.
Quantity	Lobster, langoustine, monkfish, John Dory fillet with vegetables.
Best served with	