

BOURGOGNE BLANC 2023

Cuvée Sieur Aubry

MONT VERRIER

Made from young Chardonnay vines and a clay-limestone terroir, the Sieur Aubry cuvée is a tribute to the coat of arms of the owner of the Domaine received in 1697. The hue is pale yellow with green reflections. The nose is intense, while fresh evoking grapefruit and white flowers. Same freshness in the mouth although fleshy and ample with a beautiful aromatic richness evoking stone fruits (apricot) and a saline finish typical of the terroir of golden stones. A burgundy to pick in its youth and freshness!

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| Appellation: | BOURGOGNE BLANC. |
| Surface area: | 1.5 hectare of young vines. |
| Production: | 3,000 to 8,000 bottles. |
| Soil: | Clay limestone |
| Varietal: | Chardonnay. |
| Planting density: | Between 5,000 and 8,000 vines per hectare. |
| Average age of the vines: | 37-38 years. |
| Yield: | 60hl/hectare. |
| Location: | Saint-Julien. |
| Exposure: | East and South-East. |
| Pruning: | Guyot one fruiting cane. |
| Cultivation: | Sustainable practices, HEV (High Environmental Value) certification. |
| Harvesting: | Manual and mechanical harvesting. Sorting of the clusters on the estate. |
| Vats: | 91hl temperature-controlled stainless-steel vats in order to hone the vine plot selection and bring out the best of each batch |
| Maceration: | Direct soft pressing of the whole clusters. |
| Fermentation : | 12-13° C – low controlled temperatures. No malolactic fermentation to preserve the primary aromas of the varietal. Several rackings. |
| Maturing: | 8 months in stainless-steel vats. |
| Bottling, Closure, BarCode : | On the estate, Cork, EAN : 3770004064946 |
| Characteristics : | ABV 13%, Residual Sugar : 1g/L, Acidity : 3,48g/L |
| Cellar-ageing & serving: | Drink now or cellar-age 3-5 years. Serve between 13°-15°C. |
| Food & wine pairing: | To be served as an aperitif or with grilled fish or poultry, seafood, a leek flamiche, a zucchini tian, Dôme de Vézelay goat cheese or sheep cheese. For dessert, prefer lemon, white peach or pear sorbets. |



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Les Monts Verriers *Lieu-dit* (local spot)

- Patchwork of soils
 - Marl, limestone clay
 - Blue volcanic rock and schistose
 - Granite, quartzite and gneiss
 - Deep, good-drainage
 - Southeast-facing
- Mix of grape varietals
 - Chardonnay old vines
 - Pinot Noir
 - Gamay
- AOP :
 - Beaujolais-Villages
 - Bourgogne red and white

Terroirs of Saint Julien

Simplified geological map

