

François Mikulski



Saint-Aubin

This wine is from a plot originally planted as Pinot Noir in 1993 but then grafted to a Chardonnay in 2008.

Vine

It is exposed to the South-South-West on the slope of Saint Aubin.

The total surface area is 0.1868 ha. The grape variety is 100% Chardonnay.

Annual production: around 1200 bottles.

The vine is grown in uncertified organic farming.

Tasting

This wine has a beautiful freshness with a nose of white fruits dominated by pears, a hint of vanilla and sweet spices.

The palate is fruity, there is Golden Apple, pear and grape jelly, a peppery and powerful finish with sincerity and a stunning persistence.

This Saint Aubin should ideally be tasted at between 3 and 5 years old. It should be had with a fish or a white meat dish, with butter sauce or cream.