



DOMAINE
GRACHET-DUCHEMIN
GRANDS VINS DE BOURGOGNE

SAINT-AUBIN
PREMIER CRU

La Chatenière

CUVÉE: La Chatenière

DESIGNATION OF ORIGIN: Saint-Aubin

TOWN: Saint-Aubin Premier Cru

VINEYARD PLACE NAME: Les Champs Rigets

COLOUR: White

GRAPE VARIETY: Chardonnay

SURFACE AREA: 0,11 ha

BOTTLING PRODUCTION: 600 bottles

SUN EXPOSURE: Southwest

YEAR PLANTED: 1987

TYPE OF SOIL: Clay-limestone

HARVEST: Manual

VINIFICATION/AGING:

Classic pressing of the entire harvest (without destemming), settling for 12-24 hours in stainless steel vats, addition of yeast and alcoholic fermentation in barrels, natural malolactic fermentation in the spring, aging for 12 months in barrels with only one wine.

TASTING NOTES:

Light yellow robe, intense white flower and almond nose with gourmet toasty notes, ripe citrus fruits revealed in the mouth followed by a vigorous and rich texture with great energy which gives this white wine great cellaring potential.

CELLARING POTENTIAL:

5 to 10 years.

PAIRING SUGGESTIONS:

Poultry in a creamy sauce, almond trout, goat cheeses.



IN THE CONFIDENCE
OF THE MARANGES

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