

Bouthenet-Clerc

SAINT-AUBIN 1^{ER} CRU EN REMILLY



TERROIRS

GRAPE VARIETY	100% Chardonnay
VINEYARD AREA	0,28 hectare
SOIL	Limestone

VINIFICATION & AGEING

Alcoholic fermentation begins in stainless steel tanks under temperature control (17–20°C). The wine is transferred to barrels midway through fermentation (20% new oak). It is then aged for one year with malolactic fermentation.

TASTING NOTES

Located just behind Montrachet, midway up the slope and at the mouth of a small valley, the “En Remilly” parcels face due south on shallow, stony soils. The wine shows a clear, bright lemon-yellow colour. Generous and expressive, the bouquet reveals notes of acacia, quince and crisp apple, complemented by mineral nuances reminiscent of white stones. The palate is broad and structured, supported by fine tension and lively acidity.

FOOD PAIRINGS

A wine that appreciates precision on the plate. Seafood, delicate fish or poultry in a cream sauce are perfect companions.

SERVICE & CELLARING

Serve at 10 - 13°C / Best enjoyed within 3-5 years

«Wine is a discipline where there is no cheating. Every gesture must strive for excellence, even if it requires sacrifice.»

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