



Queen Of Wines

- COTE DE BEAUNE -

Saint Aubin 1er Cru 'En Créot'

Domaine Moingeon André & Fils

About the Domaine:

It spreads over 9 hectares in four different villages =

- Saint Aubin
- Puligny Montrachet
- Chassagne Montrachet
- Corton Charlemagne



Vines:

- Aligoté (to produce Bourgogne Aligoté)
- Chardonnay (to produce Puligny, Chassagne, Saint Aubin white and Corton Charlemagne)
- Pinot noir (to produce Saint Aubin 1er Cru red and Blagny)

Production:

Output for the reds is 45 hl.

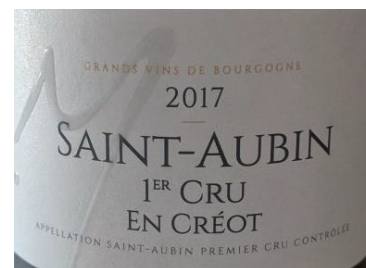
Annual production averages 450 hl of which 150 h are aged in oak barrels.

Final production per the year between all cuvees (reds and whites) is between 20,000 to 25,000 bottles.

Tasting comments on Saint Aubin 1er Cru 'En Créot'

Grapes: 100% Pinot Noir

- > 1/3 new oak aging
- > 2/3 one year used barrel ageing
- > Hand picked, hand sorted. Traditional long cuvaision



Bottling: 18 months after harvest

Saint Aubin wines can be drunk young with average aging potential of 10 years after bottling. Typically, Saint Aubin 1er Cru Red is deep in color with a very pleasant nose of blackcurrant liqueur and black cherries and an overall mild acidity. It is a full bodied wine and will develop an even silkier character as it ages.

Service temperature: 15°C - Open the bottle 30 minutes before serving.

Best paired with roasted lamb, or poultry, steaks and mild cheeses.

