

**SAINT-AUBIN  
LES COMBES**



Côte de Beaune

Premier Cru

White

100% Chardonnay grapes



## Vineyards situation

The commune of Saint Aubin lies at the western fringe of the Côte de Beaune overlooking Auxey Duresses, Meursault, Puligny-Montrachet, Chassagne-Montrachet and Santenay.

## Characteristics

Premier Cru « Les Combes » is facing East with a stony soil made of chalky sediments. All this vineyard spreads along the main road Paris-Lyon which crosses the valley of Gamay and the village of Saint Aubin.

## Wine making

This Premier Cru is vinified, then aged in barrel for about 15 months before bottling.

## Winemaker's comments / Gastronomy

The Saint Aubin « Les Combes » of Maison Louis Jadot, is a pale gold, lightly green colored wine. This wine develops white flowers, citrus, and minerals notes and dry fruits aromas as apricot, hazelnut, sage. It is a balanced and elegant wine. It will perfectly match with poultry, white meat or flavoured fishes, shell fish and mild cheese.

## Preservation

It will be drinkable quite young but can also age ; this wine can be easily kept 7 to 12 years according to the vintage if kept in good cellaring conditions (temperature and moisture).