

Sylvain Morey



Saint Aubin Les Charmois 1er Cru Blanc



SAINT AUBIN
Appellation Saint Aubin contrôlée

1^{ER} CRU LES CHARMOIS



DOMAINE
SYLVAIN MOREY
Grand Vin de Bourgogne

millésime contenance tirage
2014 0,75 2250

At a Glance:

- **Appellation:** AOC Saint-Aubin 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .33 ha of vines in two parcels in the east-facing Charmois 1er cru in Saint Aubin, near the border with Les Chaumées in Chassagne
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1990 and 2000 at 10,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 350-l oak barrels (20% new)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 16 months in 350-l oak barrels (20% new) followed by 2 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with Casein and unfiltered
- **Sulfur:** Applied at harvest, during élevage, and at bottling, 20-25 mg/l free

In The Glass:

The Charmois 1er cru is a continuation of the slope from Chassagne, and is directly adjacent to the Chaumées 1er Cru. The site is early ripening and has shallow but rich soils interspersed with pebbles, all on top of a solid limestone bedrock. The site's wines can be recognized by notes of gunflint and a searing almost saline minerality. Charmois wines consistently balance mineral drive with rich fruit, and will reward years in the cellar.