



En Remilly

Domaine

JÉRÔME FORNEROT

Saint-Aubin

Saint-Aubin 1^{er} Cru *En Remilly*



This plot is located at the southern end of Saint-Aubin on the border of the Grand Cru appellation “Chevalier Montrachet”. The soil is very calcareous, the stone there is deformed and holey. The south-facing plot was planted in 1988. Sustainably grown, the vines are pruned in simple Guyot or Poussard depending on the age and of the vigor of the stocks.

After being handpicked, the harvest is lightly crushed then pressed in a pneumatic press. The juice is then allowed to settle and placed by gravity in French oak barrels to ferment with indigenous yeasts. After aging in barrels for 15 months (15% of new oak barrels), the wine is placed in vat for 3 months and is bottled at the estate.

With a pale yellow color and mineral aromas, this wine offers a palate rich and tense. It would best express itself with noble fish. This wine can be drunk young but it would be even better appreciated in 3 to 10 years.

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