

La Chatenière



Domaine

JÉRÔME FORNEROT

Saint-Aubin

Saint-Aubin 1^{er} Cru *La Chatenière*

One of the oldest vines owned by the estate, this plot is located on the south-facing hillside of Gamay hamlet. The soil is made of limestone scree, mixed with fine red earth. The plot, sustainably grown, was planted over several generations from the early 1920s to 1986.

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 12 months (25% of new oak barrels), the wine is placed in vats for 3 months and is bottled at the estate.

This wine has a brilliant color with golden highlights. White flowers mingle with aromas of hazelnuts and almonds. The palate is rich, ample and offers a nice long finish. Wines that can be tasted young but even better appreciated in 4 to 10 years. It would be perfect with a ballotine of pistachio crusted salmon.

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