

*Sur le Sentier du Clou*



*Domaine*

JÉRÔME FORNEROT

Saint-Aubin

## Saint-Aubin 1<sup>er</sup> Cru *Sur le Sentier du Clou*

This plot is located between Gamay et Saint-Aubin, with a full southern exposure. The soils are clay-limestone. Sustainably grown, this plot is planted with Chardonnay and Pinot Noir grape varieties.

After being handpicked, the harvest is sorted and fully destemmed. It is then vatted for maceration and fermentation for approximately 15 to 20 days. The process of pressing is carried out by pneumatic presses that press the grapes slowly and gently. The juice is then allowed to settle and placed by gravity in French oak barrels for 12 months (15% of new oak barrels). After aging in barrels, the wine is placed in vats for 6 months and is bottled at the estate.

This wine possesses notes of red fruits with beautiful long tannins. This wine will go very well with stuffed quail.

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8, rue des Lavieres - 21190 Saint-Aubin  
Tél. (+33) 681 326 432- [www.domaine-fornerot.com](http://www.domaine-fornerot.com)