

Sylvain Langoureau Saint Aubin 1er Cru, 'En Remilly' 2022

Type:	White Wine
Ingredients:	Chardonnay
Region/Subregion:	Burgundy, CÙte de Beaune
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	13%
Sizes Available:	750ml

A closer look...

Soil:	Thin pebbly topsoil with plenty of limestone
Climate:	Continental
Farming Methods:	Hand-harvested
Fermentation Methods:	Barrel
Winemaker:	Sylvain Langoureau
Elevage:	12 months in oak (25% new)
Fining/Filtration:	Yes Yes
SO2:	50-60 ppm

All about this bottle

Domaine Sylvain Langoureau is tucked away in the hamlet of Gamay, a whisper of a village on the road to St. Aubin. Sylvain and his wife Nathalie have been steward to the family vineyards since 1988, tending 10ha of vines that include some of the best sites in the village of St. Aubin, Puligny and Chassagne. The vines are farmed organically and wines are fermented in a combination of steel tanks and oak barrels. Shorter barrel aging here produces delicious and accessible wines that still express their individual terroirs. 'En Remilly' is perhaps the signature vineyard not only of the domaine but of Saint Aubin itself. It looms steep and high above the road and faces south and west, with a small portion directly abutting Chevalier-Montrachet Grand Cru! The wine here is compact and tense, with a powerful mineral character and tons of energy. One of the best values in white Burgundy.

