

FRANÇOISE & DENIS CLAIR SAINT-AUBIN 1er CRU 'SUR LE SENTIER DU CLOU'



100% Chardonnay. The nose is characterized by fruity aromas of pear and white peach. The wine is quite opulent in the middle of the mouth and notes of hazelnuts and almonds characterize the finish. This is their 1st cru that is the most appealing and easiest to drink young. Suitable as an aperitif or cold starter. Can continue to age and improve for 5-7 years.

From Saint-Aubin in the Côte de Beaune, Burgundy, France. The vineyard is located halfway up the hill near the village on 1.33 acres. South facing with clay-limestone soil. The vines are 25-years-old, grown without herbicide or insecticide. The grapes are harvested by hand and are pressed using a pneumatic press. The juice is then lightly de-milled in barrels (20% new) where the alcoholic and malolactic fermentations take place in a natural way. Aged 11 months in barrel, then assembled in stainless steel tanks and bottled after 15 months.

Françoise and Denis Clair founded the estate in 1986 with 12 acres of Pinot Noir in Santenay, where Denis' family had long been vignerons. Over time Denis and Françoise added parcels of Chardonnay in Saint-Aubin, where Françoise was from, and where the winery is today. The total area cultivated is now around 37 acres. Since 2000, their son Jean-Baptiste has worked on the estate, gradually taking on more responsibility, and gaining plaudits for the increased refinement and precision of the wines. Jean-Baptiste has been responsible for vinification since 2011. Sadly, Denis passed away in 2016. His legacy is in the best of hands.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

FRANÇOISE & DENIS CLAIR
SAINT-AUBIN 1er CRU 'SUR LE
SENTIER DU CLOU'

100% Chardonnay. Fruity aromas of pear & white peach: opulent: notes of hazelnuts & almonds characterize the finish.

Shelf Talker:

FRANÇOISE & DENIS CLAIR
SAINT-AUBIN 1er CRU
'SUR LE SENTIER
DU CLOU'



100% Chardonnay. The nose is characterized by fruity aromas of pear & white peach. The wine is quite opulent in the middle of the mouth & notes of hazelnuts & almonds characterize the finish. This is their 1er cru that is the most appealing & easiest to drink young. Suitable as an aperitif or cold starter. Can continue to age & improve for 5-7 years.

AN EASTERLY WINE SELECTION