

SAINT-AUBIN 1ER CRU



Fragrant bouquet with white flowers, yellow plum and just a hint of toffee apple. The palate is well balanced with a brioche and white peach-infused opening, guite harmonious with a gentle, caressing finish. Fine cuisine will partner with the white wines of Saint-Aubin: fish in cream sauce, puff pastry, foie gras, white meats, strong cheeses.

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