

Domaine Cruchandeau Saint-Aubin 1er Cru L'Amandier

ABOUT THE ESTATE

- Julien Cruchandeau seeks to elevate the oft-overlooked appellations of Burgundy, such as Bouzeron and Hautes-Côtes de Nuits, while also showcasing more familiar villages.
- Low yields and non-intervention are the goal, maximizing the quality of these wines.
- The vineyards have been farmed organically since 2011 and no chemical fertilizers are used.
- Natural techniques are practiced in the cellar, with hand-harvested grapes and indigenous yeasts.
- Julian's wines are aromatic, bright, fresh, and pretty, and have a clearly expressed sense of place.

APPELLATION

Saint-Aubin 1er Cru

SUB-REGION

Côte Chalonnaise

GRAPE VARIETY

100% Chardonnay

FARMING

Organic

SOIL

White clay

VINEYARDS & VITICULTURE

Blend of two terroirs: "La Chatenière" with south exposure at an altitude of 240 meters, and "Les Champlots" on the hillsides with a southwest exposure. 43-year-old vines in conversion to organic farming.

HARVEST & VINIFICATION

Hand harvest. Native yeast fermentation in barrels. Aged for 12 months in oak, 20% new.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL

