

Saint-Aubin 1er Cru En Créot

The Saint-Aubin from the premier cru vineyard 'En Créot' is a wonderful wine. For years we've received top ratings from the Guide Hachette for this wine, with two Coup de Cœur awards in 2017 and 2019. This is quite rare and a great recommendation. Each year it's a 'bombe'. It's a complex, elegant wine with ripe fruit, lime, white blossom, white pepper, and some flint.

The remarkable energy of this wine is also noticeable, along with its depth, soft acidity, minerality, and vanilla. On the palate, our Janots & Bos style is easily recognizable — refined and complex. Our Saint-Aubin ages very well. During the years it will reach its full potential. Serve the wine at a temperature of 12 to 14 degrees.

Wine Pairing

We recommend pairing the Saint-Aubin with white fish, salmon, or shellfish. It also pairs beautifully with cheeses like Comté, Saint-Nectaire or Tomme. For a fantastic dish pairing: Saint-Aubin is lovely with cod fillet in orange sauce. See the recipe on www.femmeactuelle.fr. We paired it with fennel, stewed tomatoes, and fresh pasta.

The 'En Créot' was a wonderful match with the cod and fennel, while the Saint-Aubin 'Vignes Moingeon' paired wonderfully with the orange. Both wines were excellent with this dish. Give it a try!

