

Saint-Aubin 1er Cru Vignes Moingeon

The Saint-Aubin from the premier cru vineyard 'Vignes Moingeon' is adjacent to 'En Créot', separated only by a small road. The section of the vineyard where our grapes come from contains slightly more clay than 'En Créot', giving the wine a rounder, less mineral touch.

The nose is marked by ripe (stone) fruits like apricot, peach, orange, and melon. On the palate, we find these flavours, along with some vanilla and minerality, which remains prominent but less so than in 'En Créot'. It's fascinating how these wines differ from each other. This wine also ages very well, developing its full potential.

Serve the wine at a temperature of 12 to 14 degrees.

Wine Pairing

We recommend pairing this wine with white fish or shellfish. It also goes beautifully with cheeses like Comté, Saint-Nectaire, or Tomme.

Additionally, it's perfect with cod fillet in orange sauce. We paired it with fennel, stewed tomatoes, and fresh pasta. The 'Vignes Moingeon' was a fantastic match with the orange, while the 'En Créot' complemented the cod and fennel. Both wines were delightful with this dish. Give it a try!

