

BURGUNDY . FRANCE

*Jean - Claude Bachelet et Fils*

SAINT-AUBIN 1ER CRU

2008



Slightly pale gold green bouquet combining green almond, the marzipan (or almond paste), beeswax, amber and a touch of pepper flavors. The finesse and elegance bring harmony to the palate.

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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