

Description:

This Premier Cru red from Saint-Aubin is a rare find, as the village is far better known for its whites. Made from Pinot Noir grown in the south-facing Les Castets vineyard, Domaine Billard Père et Fils crafts a wine that balances bright red fruit with earthy Burgundian charm. Aged in oak, it offers finesse, structure, and a distinctly Côte de Beaune character.

Tasting Notes:

Aromas of wild strawberry, cherry, and dried rose petals, with a touch of forest floor. The palate is silky and refined, showing cranberry, redcurrant, and gentle spice, supported by fine tannins and a mineral backbone.

Allergens: Contains sulphites.

Dish Pairing:

- Duck breast with cherry glaze
- Roast guinea fowl
- Mushroom and lentil Wellington
- Brie de Meaux or Saint-Marcellin
- Herb-crusted lamb cutlets

Talking Point:

Red Premier Cru wines from Saint-Aubin remain under the radar, but producers like Domaine Billard Père et Fils are changing that. Their parcel in Les Castets sits at altitude with great sun exposure, producing Pinot Noir of clarity and poise. It's a quietly impressive bottle that showcases the hidden potential of red Saint-Aubin.