

## **Description:**

Pierre Brisset Saint-Aubin Premier Cru Sous la Roche Dumay is a beautifully poised Chardonnay from one of Burgundy's most exciting white wine appellations. The vineyard sits just above the village of Saint-Aubin on stony, limestone-rich soils, giving the wine tension and minerality. Pale gold with green highlights, it offers aromas of lemon zest, white peach, and hazelnut, alongside subtle notes of chalk and toast. The palate is precise and elegant, with a fine balance between freshness and gentle richness.

## **Tasting Notes:**

Lemon Zest, White Peach, Hazelnut, Chalk, Toast, Mineral

Allergens: Contains sulphites.

## **Dish Pairing:**

- Grilled lobster or scallops
- Roast chicken with tarragon
- Creamy pasta with mushrooms
- Soft-rind cheeses like Brie or Chaource

## **Talking Point:**

Pierre Brisset is known for producing limited quantities of meticulously crafted wines from select Côte de Beaune parcels. *Sous la Roche Dumay* sits on a rocky slope that faces east, benefiting from early morning sun and cool airflow — conditions that yield Chardonnay of striking purity and finesse. It's a perfect example of why Saint-Aubin is increasingly seen as one of Burgundy's best-value sources for top-quality whites.