# Saint-Aubin Premier Cru AOC Les Castets

Code	Producer	Country	Region
BILAUR	Domaine Billard	France	Burgundy
Varieties	ABV	Oak	Capsule Type
Pinot Noir	13%	Vosges & Tronçais barrels, 15-18 months	Cork



## Background

The Billard family home is situated 15km south of Beaune in a small village called La Rochepot. Jérôme Billard is the fifth generation to head the establishment and has managed the vineyards since 1999 with a continuous passion to create the best Burgundian wines. Their aim is to create wines which are an expression of their individual terroirs. The vineyard covers 17 hectares and spans four AOCs, (Aligoté, Hautes Côtes de Beaune Blanc and Rouge and Crémant) five AOC-villages and three Premier Cru sites, (Saint Aubin Blanc and Rouge and Beaune).

#### Winemaking

Green-harvesting and canopy management held to maintain yield levels and optimum ripeness in the fruit. Domaine Billard do not use chemical sprays, instead preferring to encourage natural predators, such as insects to feed on any pests. The grapes are hand-harvested then transferred to sorting tables where they are scrutinised and carefully selected, ensuring that only the highest quality fruit is used. The grapes are destemmed before being gently pressed in a pneumatic press. Fermentation lasts 15 days with regular cap management to create body and depth of flavour. The resulting wine is matured in Vosges and Tronçais oak barrels for 15-18 months.

### Tasting & Pairing

Rich and powerful with a definitive peppery character at the fore. Velvety tannins support fantastic complex mature red berry and dried fruit flavours. Intense and robust in style with incredible depth on a long, lingering finish.

A stunning accompaniment to tender game, especially wild boar. Alternatively, pair with strong aged cheese.

#### Sustainability & Extra Information

Domaine Billard follow biodynamic techniques during winegrowing; using the lunar calendar and restricting machinery on the vineyards.

