

Au Bon Climat

A classic Burgundian-style Pinot Noir from California's Santa Maria Valley, offering refined structure, elegance, and food-friendly versatility.



La Bauge Au-Dessus Estate Pinot Noir 2018

California, USA

Region and Vineyards

Santa Maria Valley, located in California's Central Coast, is **renowned for its cool- climate conditions and long growing season**, allowing Pinot Noir to develop **exceptional aromatics and depth**. The vineyards benefit from **ocean breezes and fog**, preserving the grape's natural acidity and balance.

This wine is primarily sourced from **Bien Nacido Vineyard**, one of the most **prestigious Pinot Noir sites in California**, with additional fruit from **Le Bon Climat Vineyard**. These vineyards, planted on **well-draining sandy soils**, contribute to the wine's **purity**, **elegance**, **and distinct minerality**.



The winemaking process follows a **hands-on, traditional approach** to preserve the purity of the fruit. **Fermentation occurs in five-ton open-top fermenters**, with **daily punch-downs** to maximize extraction and enhance structure.

The wine is **aged for 24 months in French oak barrels (50% new)** from François Frères, a renowned Burgundian cooper. After aging, it is **lightly fined using egg whites** and bottled **unfiltered**, allowing for greater complexity and textural finesse.

Tasting Notes

- Color: Bright ruby with garnet reflections.
- **Aroma:** Expressive bouquet of cranberry, red berries, rose petals, and subtle baking spice.
- Palate: Elegant and layered, featuring vibrant red fruit, floral notes, and a
 delicate touch of oak. The silky tannins and fresh acidity create a beautifully
 balanced and lingering finish.



Alcohol:13,50 %

Composition: 100% Pinot Noir







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Did You Know?

Au Bon Climat is **one of the pioneering wineries in Santa Barbara County**, founded by **Jim Clendenen**, a winemaker celebrated for **bringing Burgundian finesse to California Pinot Noir**. His wines are known for their **ageability and Old-World sensibility**, making them favorites among collectors and sommeliers.

Wine Pairing Ideas

- **Porcini mushroom risotto** The wine's earthy undertones complement the depth and umami of the dish.
- **Onion and bacon tart** The acidity and fruitiness of the Pinot Noir balance the richness of the bacon and caramelized onions.
- **Pork tenderloin with cranberry sauce** The wine's red berry notes enhance the sweet-savory profile of the dish.
- **Duck breast with cherry reduction** A natural pairing that brings out the wine's complexity and structure.



