



SAINT-ROMAIN

Origin of grapes	Small amounts of grapes purchased from an estate chosen for its reasoned approach to viticulture
Grape variety	Chardonnay
Soil	Clay limestone
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	4,000 bottles
Laying down	From 1 to 8 years depending on the vintage

VINIFICATION

Fermentation	In stainless steel vats for about 3 weeks
Maturation	12 months in stainless steel vats

TASTING NOTES

Its robe, typical of this terroir, is tinged with pale gold and some green reflections. The nose is very floral (lime blossom and white flowers) with a hint of minerality cutting through the aromas. On the palate, it is perfectly balanced. Rather mineral in its youth, it will become round and mellow over time.

FOOD PAIRING

This Saint-Romain pairs well with delicate fish, pan-fried or steamed. It will go well with omelettes and poached eggs, pan-seared or marinated vegetables. Its minerality and slight acidity makes it a heavenly pairing for soft cheese with a creamy texture such as Camembert.

Serve at 12 to 14°C