GRAND VIN DE BOURGOGNE

SAINT-ROMAIN
LES CINQ CLIMATS



General Characteristics:
A blend of grapes from five climats of the appellation:
Sous la Velle, Poillange, Croix neuf, le Jarron and le Village Haut.
Grape variety: Chardonnay
Production: about 30,000 bottles a year.
Soil: Clay and limestone.
Area: 3.66 Ha.
Age of vines: 40 years.

Specific culture methods of the vineyards:
Supervised treatment.
Ground work
Manual harvest

Vinification:
Fermentation on the skins for about 12 days.
Temperature controlled.
Daily pumping over and treading.
Pneumatic pressing.
Maturing in oak barrels (20% of which are new).
Bottling after 12 months of maturing.

Tasting:
A beautiful vintage, very Saint Romain with its fresh bouquet balancing between flowers and citrus fruits, like its frank palate on the attack, lively, fruity, of good consistency and with a pretty color.

Preservation and tasting advice:
Its tasting begins now to maintain this beautiful liveliness and can be kept for 5 to 6 years in the cellar. Serving at cellar temperature (54°-57°F) is ideal.

Wine Pairing:
Saint Romain can go very well with aperitifs, starters or main courses, Saint Romain will be perfect to accompany fish, seafood and Mediterranean cuisine, you can enjoy it on cheese croquettes or smoked trout.