GRAND VIN DE BOURGOGNE

SAINT-ROMAIN

General Characteristics:
Grape variety: Chardonnay.
Production: about 3600 bottles a year.
Soil: clay and limestone.
Age of the vineyards: about 40 years old.

Specific culture methods of the vineyards:
Supervised treatment.
Soil treatment.
Green harvest.
Hand-harvesting.

Vinification:
From 20 to 30% of grapes destalked before pressing.
Pneumatic pressing, temperature controlled.
Alcoholic and malolactic fermentation in barrels.
Maturing in barrels (20% of which are new) and in tanks.
Bottling after 12 months of maturing.

Tasting:
Yellow color with light gold tint, clear. Powerful nose, racy, with a smell of nuts, toast and a suggestion of vanilla. An expressive mouth with a fat and ample taste. This is a mineral wine with an elegant oaky taste and an excellent length taste.

Preservation and tasting advice:
It comes to a splendid bloom after two years spent in a cellar, and it is to be consumed within 3 to 6 years following the harvest. It is ideal to serve it at cellar temperature (12 to 14°C).

Wine Pairing:
During a meal, it will escort perfectly bass, saltwater fish or any seafood.

