GRAND VIN DE BOURGOGNE

SAINT-ROMAIN
SOUS LE CHÂTEAU



General Characteristics:
Grape variety: Chardonnay.
Production: about 20,000 bottles a year.
Soil: Clay and limestone.
Area: 2.96 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:
Light golden color, fresh aroma of citrus fruits and toasted bread. The wine is juicy, with fruitiness that is both bold and full of energy, a beautiful acidity, it is a mineral wine with elegant woodiness, excellent length on the palate.

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:
During a meal, it can happily accompany a line-caught bass, a sea fish but also shellfish. But also a pork blanquette or hot goat cheese with honey.