GRAND VIN DE BOURGOGNE

SAINT-ROMAIN

General Characteristics:
Grape variety: Pinot Noir. .
Production: About 15,000 bottles a year.
Soil: Clay and limestone.
Age of the vineyards: About 35 years old.

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

Vinification:
100% destalked.
Fermentation on the skins for about 12 days.
Temperature controlled.
Daily pumping over and treading.
Pneumatic pressing.
Maturing in oak barrels (15% of which are new).
Bottling after 12 months of maturing.

Tasting:
A bright and deep red color enlightened with purple shades. An expressive smell with fruit aromas (cherry) and the light smell of wood. The taste begins with melting tannins, fruity and fresh, with a smart characteristic to finish.

Preservation and tasting advice:
This wine should be preserved for about 3 to 6 years after the harvest. Best served at about 16° – 17°C (61°-63°F)

Wine Pairing:
It will equally match with white meat, game birds, red meat, veal or lamb.

