

## SAINT ROMAIN

Saint-Romain lies in an elevated location at the foot of a high escarpment in the Côte de Beaune. The grapes come from « La Périère », a northeast-facing parcel.

### VINIFICATION AND AGEING

GRAPE VARIETY      Chardonnay

WINEMAKING      Alcoholic fermentation takes place entirely in French oak barrels, of which 30% are new. The lees are not stirred (bâtonnage) during ageing, which lasts 11 months.

### TASTING

EYE      Pale white appearance with green tints

NOSE      Fine and delicate on the nose, with accents of white flowers.

MOUTH      It shows a nice mineral character on the palate, which rounds out over time.

PAIRING      Elaborate starters, fish, goat's cheeses.

TEMPERATURE      13°C/14°C

AGEING      Between 4 to 6 years.

