

## Saint-Romain



### KNOW-HOW

The grapes are harvested by hand and then directly pressed in a pneumatic press. 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.

### TERROIR

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.

### TASTING NOTES

Pale white appearance with green tints. Fine and delicate on the nose, with accents of white flowers. It shows a nice mineral character on the palate, which rounds out over time.

### FOOD-WINE PAIRING

Elaborate starters, fish, goat's cheeses.

