



Saint-Romain Blanc

General characteristics :

Grape variety : Chardonnay
Production : about 36 000 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.

Production methods :

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 colour 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).

Gastronomy :

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



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L'abus d'alcool est dangereux pour la santé. A consommer avec modération.

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