

SAINT-ROMAIN 2022

Located just north of Meursault, this limestone terroir produces a Combe Bazin white with citrus and floral aromas and a lovely smoothness.

Vinification and ageing: Whole-pressed grapes. Static cold settling, followed by fermentation in barrels. Aged for 12 months. The wine is aged in non-new oak barrels, which gives it a light, elegant woodiness. Gentle filtration and bottling according to the lunar calendar.

Tasting notes : The nose is expressive, with aromas of white flowers, lime blossom and light oak. On the palate, juicy, fleshy stone fruit is judiciously balanced by the lively acidity and nervous minerality of Saint-Romain. Enjoy with fish, trout in jelly, sea bass carpaccio or goat's cheese.

Grape variety: 100% Chardonnay

Average production: 600 bottles.

Optimum ageing potential: 1 to 5 years.

Alcohol: 13% vol

Total SO₂: <60 mg/l (maximum permitted 200mg/l)

Acidity: <0.45 g/l (maximum permitted 0.98g/l)

