

SAINT-ROMAIN white "Sous le Château"

History

Overlooking the best soils of the village, the Castel of Saint-Romain is a former priory house from the priory of St. Hilaire dating back from the XIIIth century. It was transformed into a castle in the XVth century with the construction of two large round towers. It came into the family ownership more than 150 years ago and renews today with the ancient tradition of vine-growing and wine-making.

The vineyards of Saint Romain are one of the highest in the Côte de Beaune as the altitude varies from 280 to 450 meters.

Terroir

Location: at the foot of the castle, at the top of the hill.

Place called: «Sous le Château»

Area: 2,23 hectares

Altitude: 450 meters on slope

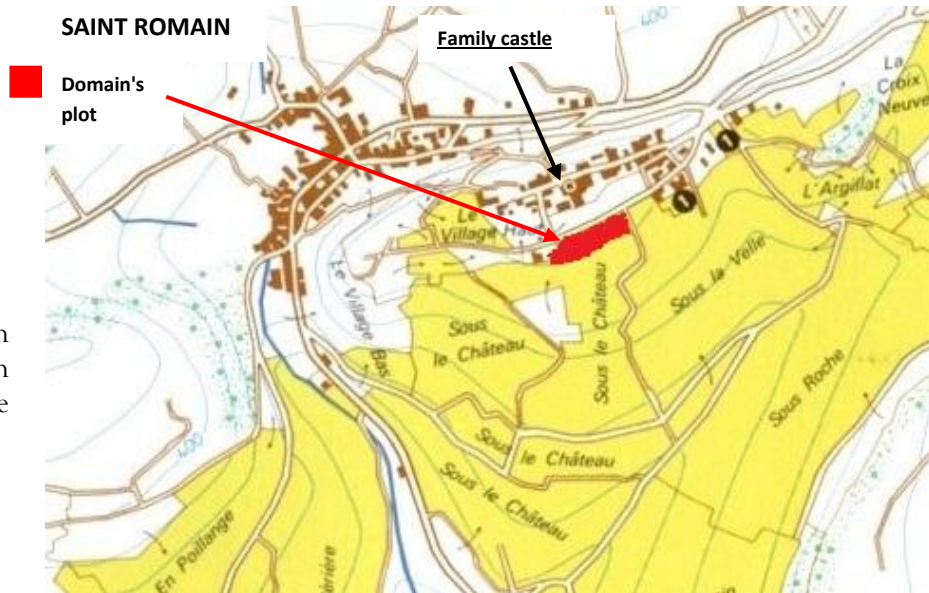
Exposure: Southeast

Geology: clay and limestone layers with white marl, favorable to white wine, which provide to the chardonnay grapes some minerals, fruity and even floral notes.

Average age of vines: 24 years

Grape variety : Chardonnay

Average yield: 48 hl/hectare



Viticulture

The vines are pruned in Guyot, disbudded and trellised using the traditional Burgundian technique. Fertilisation is rational. Regular dogging of the soils. Manual successive sortings of the harvest.

Vinification and maturing

Fermented in stainless steel tank with thermoregulation between 18 and 21°C. The wines are then aged into oak barrels during 10 months, with up to 10-20 % new oak barrels.

Bottling date: from July to September

Annual production: 13 000 bottles

Cases produced (12 bottles): 1083

Alcohol: 13% vol

Tasting notes

Young, its pale yellow colour is brilliant, glittering with green tints. On the nose, aromas of white flowers, acacia, yellow fruits and toasty notes are recognized.

With maturity, honeyed notes and gingerbread aromas will appear. In the mouth, this St. Romain has a nice touch of minerality that brings him a nice freshness. Fat long and tender, it is nicely balanced with a harmonious finesse.

Cellaring

For drinking now, but it will flourish from 3 years. It can age 6 to 7 years.

Matching wine with food

This wine of a beautiful subtlety accompanies marvelously delicate, fried or steamed fishes, omelets and soft-boiled eggs and seized or just marinated vegetables.

A very seductive and original agreement to be recommended: Saint Romain Blanc with the hot goat cheese in apéritif or in entry, even at the end of meal with dry goat cheese or blue cheese.

Serving temperature

To be served as an apéritif or for tasting between 11 to 12°C and 12 to 14°C with meals.