

SAINT-ROMAIN white "Le Clos du Château"

History

Overlooking the best climats of the village, the Castel of Saint Romain is a former priory house from the Saint Hilaire priory of the 13th century. It was converted into a castle in the 15th century with the construction of its two large round towers. It became the homestead of the family more than 150 years ago and is now reviving with its age-old tradition of vine and wine. The vineyard of Saint Romain is one of the highest of the Côte de Beaune since the altitude varies from 280 meters to 450 meters.

In 1989, during a first phase of work, Jerome SORDET, owner of Domaine Coste-Caumartin, tears off a part of the park of the castle to plant vines, renewing thus with its age-old tradition of the vine and the wine. It is this vineyard of 85 acres, in Saint Romain white "Sous le Château", now aged 30, which today becomes "Le Clos du Château".

Terroir

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

Place called: «Sous le Château»

Area: 0,85 hectares

Altitude: 450 meters on the hillside

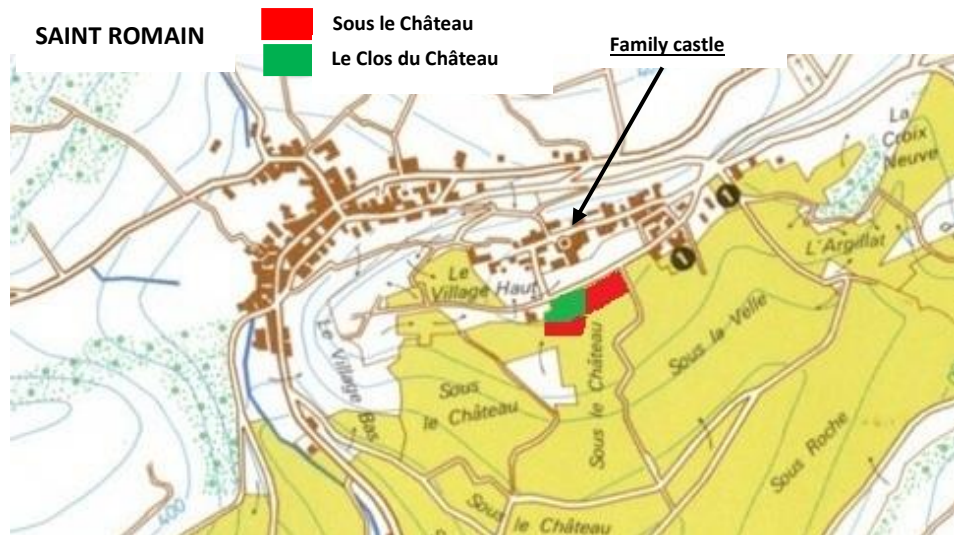
Exposure: Southeast

Geology: clay-limestone layer, with white marls favouring white wine, which bring to the chardonnay mineral, fruity and even floral notes.

Average age of vines: 32 years

Grape variety : Chardonnay

Average yield: 48 hl/hectare



Viticulture

The vine is pruned in Guyot, disbudded then trellised according to the traditional Burgundy technique. Fertilization is reasoned. Regular dogging of the soil. Successive manual sorting of the harvest.



Vinification and maturing

Vinified in stainless steel vats with thermoregulation between 18 and 21° C. The wines are then aged in oak barrels for a 10 month period, with at most 10 to 20% new barrels.

Bottling date: from July to September

Annual production: 5 400 bottles

Cases produced (12 bottles): 450

Alcohol: 13% vol

Tasting notes

Between tradition and modernity, we offer wines that, like all the great wines of Burgundy, need a little time to exalt the finesse of the unique aromas specific to Burgundy. But quickly, our Clos du Château has a nice touch of minerality that brings a nice freshness. Fat, long and soft, it is nicely balanced in a harmonious finesse.

Cellaring

To drink now, but will flourish from 3 years. It can age 6 to 7 years.

Wine pairing

This subtle wine is a perfect accompaniment to delicate fish, fried or steamed, scallop shells, carpaccio of tuna or salmon, and scrambled eggs with truffles. It will sublimate the Persil lades (snails of Burgundy, frog legs, ham parsley) and accompany perfectly white meat dishes, fish dumplings ...

A very seductive and original agreement to recommend: warm goat cheese appetizer or starter or after a meal with dry goat cheese or blue cheese.

Serving temperature

It will be served as an aperitif or for tasting between 11 to 12°C and 12 to 14°C with meals.