

SAINT-ROMAIN 2019

Here, the landscape flares out in broad perspectives. It is one of the first Celtic and Gallo-Roman vineyard sanctuaries in Burgundy.



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

Pretty village overlooking la Côte de Beaune and turning its back on the vineyards of les Hautes Côtes. Planted on brown limestone soil where the rock is deep, the grapes have to be brought to a certain maturity obtained at the end of the season. Our vintage is produced from the terroirs of En Poillange, La Perrière, Combe Bazin, en Chevrot and Sous le Château.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 135 ha

Altitude : 300-350 m

Average age of vines : 41 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.

100 % crushed grapes

7 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 15% of new oak)

13% vol.

TASTING

Tasting note

The wine colour is pale yellow, aromas of white flowers, yellow fruits (mirabelle) dominated by minerality. The palate offers a certain liveliness softened with age.

Food pairings

Ideal with raw fish, grilled poultry breasts or soft cheese like Camembert or Brie.

Serving temperature : 10-12°C

Should be drunk between : 2021-2028

