

SAINT-ROMAIN SOUS LE CHÂTEAU 2020

Sous le Château is one of the Climats of the Saint-Romain vineyard. It is located under the rocky outcrop which served as a Merovingian necropolis in the 4th century, then as a feudal castle until the 11th century when it was burned down and destroyed. These steep slope vineyards were abandoned after the phylloxera disease and replanted in the 1970s.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Regarded as the terroir the most accomplished of the A.O.C. Saint Romain. Its exposure towards South-East and its stony limestone soil give a wine of personality mixing rich but subtle aromas. This cuvee is a blend of 3 different plots.

Wine-Growing method: Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay Production area : 23,85 ha Average age of vines : 46 years

VINIFICATION

100% Chardonnay

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

100 % crushed grapes

12 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

Freshness combined with minerality of terroir and a generous personality.

Food pairings

Ideal with pâtés, terrines and potted meat

Serving temperature: 10-12°C

Should be drunk between: 2022-2028

