

## SAINT-ROMAIN SOUS LE CHÂTEAU 2022

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 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

### VINEYARD

Regarded as the most accomplished terroir 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

Manual harvest: 100%

Soil : Calcareous clay

Production area : 23,85 ha

Altitude : 290-430m

Average age of vines : 46 years

### VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 14% of new oak)

13% vol.

### TASTING

#### Tasting note

Wine with relief and a broad aromatic spectrum. It evolves through flavors, starting with floral nuances of lime, then opening up to fleshier fruit aromas, enhanced with subtle caramelized touches.

#### Food pairings

It is able to accompany steamed crab, a roast cod-fish loin or a Brillat-Savarin cheese.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2024-2029

