

SAINT-ROMAIN SOUS LE CHÂTEAU 2024

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

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

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

Manual harvest : 100%

Soil : Calcareous clay

Production area : 23,85 ha

Altitude : 290-430m

Average age of vines : 46 years

VINIFICATION

100% Chardonnay

Partially crushed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

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

13% vol.

TASTING

Tasting note

A nose with a hint of matchstick, deep and beautifully aromatic, revealing a full-bodied wine. The bright palate, enhanced with lemony notes, brings tension and salivation.

Food pairings

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

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

