

## SAINT-ROMAIN 2024

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



### 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

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, En Chevrot and Sous le Château.  
Wine-growing method : Sustainable  
Manual harvest : 100%

Soil : Calcareous clay  
Production area : 71 ha  
Altitude : 290-430m  
Average age of vines : 41

### 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 20% of new oak)  
13% vol.

### TASTING

#### Tasting note

Elegant nose of white peach and nuances of acacia blossom. The palate, straight, racy, and beautifully fresh, expresses finesse and precision, fully reflecting the character of its appellation.

#### Food pairings

Ideal with a vegetarian Pad Thai

**Serving temperature : 10-12°C**

**Should be drunk between : 2025-2031**

