

SAINT-ROMAIN 2020

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



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

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 : 71 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

12 months (whose 5 months in stainless steel tank)

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

12,5% 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 ageing.

Food pairings

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

Serving temperature : 10-12°C

Should be drunk between : 2022-2028

