

Saint-Romain

SOUS-LE-CHÂTEAU

VINEYARD

The "Sous-le Château" climate is considered by lovers of great white wines from Burgundy as the most prestigious of the climates of the village of Saint-Romain.

Very poor marly-limestone soil.

Chardonnay. The pruning is done in Guyot with different works during the green season. (Disbudding, trellising, topping). The average age of the vines is 50 years.

VINIFICATION

Manual harvest, sorting on vines. In the winery, after a slight crushing, the grapes are pressed using our pneumatic presses. Following a slight settling, the grape must is put into 500-liter French oak barrels (15% new barrels) in which alcoholic and malolactic fermentations will take place to yeast and indigenous bacteria. The aging is done on fine lees for 14 months. Without mashing. A month before bottling, the wine from the different barrels is racked in vats. Bottling according to the rhythms of the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



TASTING NOTES

Citrus aromas, mineral notes and a lot of freshness distinguish the nose. On the palate, a lot of precision in the wine, notes of lemon and minerality combine to bring a lot of length to the wine.

PAIRINGS

Grilled, poached or meunières fish. Seafood, pasta with clams or seafood, goat cheese. Grilled chicken.

SERVICE

12°C