

Grapes

100% Chardonnay

Region/Appellation Côte de Beaune

Alcohol by volume 13.00%

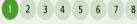
Residual Sugar less than 2 g/l

pН 3.23

**Total Acidity** 5.84 g/l

**Drinking Window** 2023 - 2028

**Tasting Guide** 



Medium

Tasting note printed

25/04/2024

# Saint-Romain Blanc 2018 6x75cl

### Winemaker Notes

Saint-Romain shows a pale yellow colour with green touches. The nose is very expressive with white flowers and white fruit flesh aromas. It is well structured in the mouth with a nice acidity, giving a very nice and fresh aftertaste.

## Vineyard

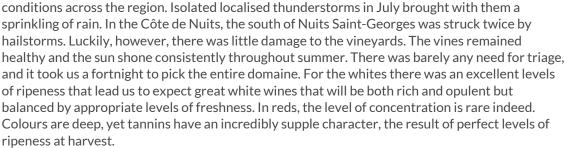
Saint-Romain is a small village next to Auxey-Duresses. The vineyards are quite high and steep, planted under famous cliffs. Vineyards have south/south-east orientation. The soils of Saint-Romain are made of limestones with some clay veins, very appropriate to the production of white wines.

# Winemaking

Fermentation takes place in oak barrels, after which the wine is aged in casks for 12 months before bottling.

# Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry



#### Food match

Grilled and Roasted White Meats

Perfect with grilled fish, chicken in creamy sauce, even sushi, and oriental cuisine.

