



# Saint-Romain Blanc 2017

## 6x75cl

### Grapes

100% Chardonnay

### Region/Appellation

Côte de Beaune

### Alcohol by volume

13.00%

### Residual Sugar

0.4 g/l

### pH

3.32

### Total Acidity

5.75 g/l

### Drinking Window

2024 - 2037

### Tasting Guide



### Tasting note printed

23/01/2025

## 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 lime stones with some clay veins, very appropriate to the production of white wines.

## Winemaking

The wine is aged in French oak barrels for 14 months.

## Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

## Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

