



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

23/12/2024

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

