



# Saint-Romain Blanc 2018

## 6x75cl

Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13.00%

Residual Sugar  
less than 2 g/l

pH  
3.23

Total Acidity  
5.84 g/l

Drinking Window  
2024 - 2028

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 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 conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

### Food match

Grilled and Roasted White Meats

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

