



DOMAINE
GERMAIN PÈRE & FILS
SAINT-ROMAIN



Beaune 1^{er} cru « Les Montrevenots »

Situated on the boundary with Pommard, this premier cru combines the finesse of a Beaune with the power of a Pommard.

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| AOP | Beaune 1er Cru |
| Region | Côte de Beaune |
| Type | Still Dry Red Wine |
| Soil | Clay-limestone |
| Grape Variety | Pinot Noir 100 % |
| Harvest | By Hand |
| Cellaring | 5 to 12 years |
| Ageing | 100 % barrels (1/3 new oak) · 11 to 15 months |

--- TASTING NOTES

Colour: Red with brilliant highlights.

Nose: Candied fruits, red fruits (strawberry, raspberry), delicate floral notes.

Palate: Fresh, silky attack. Melted tannins, aromatic power and meaty texture. Generous and persistent.

--- SERVING

Food Pairings Furred game, roasted or braised, meats in sauce. Époisses, soumaintrain, munster, maroilles.

Temperature 15-16 °C