



DOMAINE  
**GERMAIN** PÈRE & FILS  
SAINT-ROMAIN



## Beaune « Montagne Saint-Désiré»

<b>AOP</b>	Beaune
<b>Region</b>	Côte de Beaune
<b>Type</b>	Still Dry White Wine
<b>Soil</b>	Clay-limestone
<b>Grape Variety</b>	Chardonnay 100 %
<b>Harvest</b>	By Hand
<b>Cellaring</b>	3 to 8 years
<b>Ageing</b>	50 % oval concrete vat · 50 % demi-muid 500 L (40 % new oak) · 1 year then 6 months in stainless steel

### --- TASTING NOTES

**Colour:** Gold with green highlights.

**Nose:** Almonds, dried fruits, ferns and white flowers. Notes of honey and cinnamon with time.

**Palate:** Full, unctuous volume. Rich and supple at maturity, with constant freshness in support. Approachable young on the fruit, or worth waiting for its full development.

### --- SERVING

**Food Pairings** Poultry and veal in a cream sauce, fish tagines, grilled sea fish. With age: cîteaux, comté, goat's cheeses.

**Temperature** 15-16 °C