



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

## Bourgogne Côte d'Or Chardonnay



<b>AOP</b>	Bourgogne Côte d'Or
<b>Region</b>	Côte de Beaune
<b>Type</b>	Still Dry White Wine
<b>Grape Variety</b>	Chardonnay 100 %
<b>Harvest</b>	By Hand

### --- TASTING NOTES

**Colour:** Pale yellow gold with silvery yellow-green highlights.

**Nose:** Lemon, pear, almond, acacia and hawthorn blossom. Depending on the vintage: anise, peach, linden, mint, pineapple.

**Palate:** Pulpy, well-coated fruity texture. Saline, lemony finish, hints of liquorice and brioche. Fine balance between roundness and freshness.

### --- SERVING

**Food Pairings** As an aperitif: tapas, goose rillettes on toast, chicken terrine, smoked salmon toast. At table: fine fish in sauce, snails in butter, chicken fillet with parmesan. Soft, supple cheeses.

**Temperature** 10–12 °C