



DOMAINE
GERMAIN PÈRE & FILS
SAINT-ROMAIN



Crémant de Bourgogne

AOP	Crémant de Bourgogne
Region	Côte de Beaune
Type	Sparkling Wine — Blanc de Noirs
Soil	Clay-limestone
Grape Variety	Pinot Noir 100 %
Harvest	By Hand
Cellaring	1 to 3 years
Ageing	Traditional method · minimum 12 months on the lees

--- TASTING NOTES

Colour: White gold, with fine bubbles forming a delicate string of pearls.

Nose: Small red fruits (cherry, blackcurrant, raspberry), citrus and floral notes. With time: dried fruits, spices and nutmeg.

Palate: Powerful and long. Well-measured acidity balancing aromatic power and lightness. Persistent finish.

--- SERVING

Food Pairings As an aperitif or with food. Escargots in potato shells, petits fours, red fruit sorbet.

Temperature 4–8 °C as an aperitif · 6–9 °C with food