



DOMAINE
GERMAIN PÈRE & FILS
SAINT-ROMAIN



Meursault

Lieu-dit « Les Peutes Vignes », on the Volnay side.

AOP	Meursault
Region	Côte de Beaune
Type	Still Dry White Wine
Soil	Clay-limestone
Grape Variety	Chardonnay 100 %
Harvest	By Hand
Cellaring	3 to 9 years
Ageing	40 % oval concrete vat · 60 % demi-muid 500 L (20 % new oak) · 1 year then 5 to 6 months in stainless steel

--- TASTING NOTES

Colour: Deep golden, luminous.

Nose: Broad and complex bouquet, notes of white fruits, butter and minerality.

Palate: Exceptional aromatic power and balance between richness and acidity — one of the great lords of Burgundy. Unctuous texture and long, distinguished acidity.

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Food Pairings Veal or poultry in a white sauce. Grilled and sauced crustaceans (king prawns, lobster, crayfish). Blue cheeses, foie gras.

Temperature 12–14 °C