



DOMAINE
GERMAIN PÈRE & FILS
SAINT-ROMAIN



Pommard 1^{er} cru « Clos de Verger»

AOP	Pommard 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 15 years
Ageing	100 % barrels (40 % new oak) · 11 to 15 months

--- TASTING NOTES

Colour: Deep red with a beautiful depth of colour.

Nose: Blackberry, bilberry, redcurrant, cherry stone, ripe plum. At maturity: leather, chocolate, pepper.

Palate: Round texture, well-assured structure. Massive, dense tannic chew that softens with cellaring. A wine to lay down, best left to age to express itself fully.

--- SERVING

Food Pairings Furred and feathered game (braised or roasted). Époisses, langres, soumaintrain, comté.

Temperature 14–16 °C