



DOMAINE
GERMAIN PÈRE & FILS
SAINT-ROMAIN



Pommard

A blend of two parcels — Les Vignots and En Bœuf.

AOP	Pommard
Region	Côte de Beaune
Type	Still Dry Red Wine
Soil	Clay-limestone
Grape Variety	Pinot Noir 100 %
Harvest	By Hand
Cellaring	5 to 12 years
Ageing	100 % barrels (20 % new oak) · 12 months then 6 months in vat

--- TASTING NOTES

Colour: Deep red.

Nose: Blackberry, bilberry, redcurrant, cherry stone, ripe plum.

Palate: Round texture, delicate yet assured structure. Tannic chew that softens with cellaring.

--- SERVING

Food Pairings Bœuf bourguignon, fillet of beef with shallots, roast duck breast, coq au vin. Époisses, cîteaux.

Temperature 14–16 °C