DOMAINE
GERMAIN PÈRE & FILS
SAINT-ROMAIN

Pommard « La Chanière»

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, dark ruby-purple.

Nose: Blackberry, bilberry, redcurrant, cherry stone. With time: leather, chocolate, pepper — sometimes feline and wild.

Palate: Round texture, delicate yet assured structure. Tannic chew that softens with cellaring. Best left to age to express itself fully.

--- SERVING

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

Temperature 14–16 °C

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