



DOMAINE
GERMAIN PÈRE & FILS
SAINT-ROMAIN

Puligny-Montrachet



AOP	Puligny-Montrachet
Region	Côte de Beaune
Type	Still Dry White Wine
Soil	Clay-limestone
Grape Variety	Chardonnay 100 %
Harvest	By Hand
Cellaring	4 to 10 years
Ageing	100 % barrels (40 % new oak) · 11 to 15 months

--- TASTING NOTES

Colour: Brilliant pale gold with green highlights.

Nose: White fruits, white flowers and toasted notes.

Palate: Concentration and great breeding. Remarkable aromatic complexity, refined and balanced style.

--- SERVING

Food Pairings Poultry in sauce, pan-fried veal with mushrooms, foie gras, lobster, crayfish, grilled sea fish. Goat's cheeses, reblochon, brie de Meaux.

Temperature 11–13 °C