



DOMAINE
GERMAIN PÈRE & FILS
SAINT-ROMAIN



Saint-Romain

AOP	Saint-Romain
Region	Côte de Beaune
Type	Still Dry White Wine
Soil	Calcareous marl
Grape Variety	Chardonnay 100 %
Harvest	By Hand
Cellaring	3 to 6 years
Ageing	40 % oval concrete vat · 60 % demi-muid 500 L (20 % new oak) · 1 year then 3 to 4 months in stainless steel

--- TASTING NOTES

Colour: Pale gold with green highlights.

Nose: Linden blossom and white flowers on a delicate mineral base.

Palate: A fine minerality on the attack, softening progressively to reveal a delicate richness. Fresh, lingering finish.

--- SERVING

Food Pairings Delicate pan-fried or steamed fish, omelettes, poached eggs, lightly seared or marinated vegetables. Soft cheeses (camembert, brie).

Temperature 12–14 °C