



DOMAINE  
**GERMAIN** PÈRE & FILS  
SAINT-ROMAIN



## Saint-Romain « La Croix Neuve »

*Parcel at the bottom of the valley, planted on shallow calcareous lithosol. This soil, poorly suited to water retention, gives the wine a pronounced mineral character.*

<b>AOP</b>	Saint-Romain
<b>Region</b>	Côte de Beaune
<b>Type</b>	Still Dry White Wine
<b>Soil</b>	Calcareous lithosol
<b>Grape Variety</b>	Chardonnay 100 %
<b>Harvest</b>	By Hand
<b>Cellaring</b>	3 to 6 years
<b>Ageing</b>	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, underscored by crisp mineral notes.

**Palate:** A frank minerality on the attack. With time, the wine rounds out and reveals a delicate richness whilst retaining its energy.

### --- SERVING

**Food Pairings** Delicate pan-fried or steamed fish, omelettes, poached eggs, marinated vegetables. Soft cheeses.

**Temperature** 12–14 °C