



DOMAINE
GERMAIN PÈRE & FILS
SAINT-ROMAIN



Saint-Romain « Le Jarron »

A steep-sloped parcel at the lowest point in altitude. Seventy-year-old vines on a fine, sandy white soil with excellent depth — the richest terroir in Saint-Romain.

AOP	Saint-Romain
Region	Côte de Beaune
Type	Still Dry White Wine
Soil	Calcareous marl · sandy white soil
Grape Variety	Chardonnay 100 %
Harvest	By Hand
Yield	45 hl / ha
Altitude	300 m
Cellaring	3 to 9 years
Ageing	50 % oval concrete vat · 50 % demi-muid 500 L (40 % new oak) · 1 year then 6 months in stainless steel

--- TASTING NOTES

Colour: Gold with golden highlights.

Nose: A bouquet of ripe fruit, rich and generous. Slow to open up, it reveals its full complexity with time.

Palate: Citrus (lemon meringue), fresh butter, vanilla and hazelnut, with a beautiful saline minerality. Structured, balanced between freshness and roundness. Requires a few years of cellaring to express itself fully.

--- SERVING

Food Pairings Fine fish in sauce, roast poultry, hard cooked-curd cheeses (comté, beaufort).

Temperature 12–14 °C