



DOMAINE
GERMAIN PÈRE & FILS
SAINT-ROMAIN



Saint-Romain « Sous le Château »

A blend of two parcels at 400 m altitude, on the highest part of Saint-Romain. Young vines (10 to 15 years old) on calcareous marls and clay beds.

AOP	Saint-Romain
Region	Côte de Beaune
Type	Still Dry White Wine
Soil	Calcareous marls and clay beds
Grape Variety	Chardonnay 100 %
Harvest	By Hand
Altitude	400 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: Pale gold with green highlights.

Nose: Fresh, lively floral notes, light and airy.

Palate: Juicy and taut, with rich, vibrant fruit supported by a pronounced minerality. Straight, persistent finish.

--- SERVING

Food Pairings Seared scallops, roast cod fillet, calamari fritti.

Temperature 12–14 °C