



DOMAINE
GERMAIN PÈRE & FILS
SAINT-ROMAIN



Saint-Romain « Sous le Château »

AOP	Saint-Romain
Region	Côte de Beaune
Type	Still Dry Red Wine
Soil	Calcareous marl
Grape Variety	Pinot Noir 100 %
Harvest	By Hand
Yield	45 hl / ha
Cellaring	3 to 10 years
Ageing	100 % barrels (20 % new oak) · 12 months then 6 months in vat

--- TASTING NOTES

Colour: Ruby of fine intensity, with hints of black cherry.

Nose: Crunchy red fruits. After 4 to 5 years, evolving towards ripe fruit, spices and subtle smoky notes.

Palate: An elegant, velvety profile. Fine tannins that meld with time. Approachable from a young age, with a cellaring potential of around ten years.

--- SERVING

Food Pairings White meats, poultry in a light sauce. Pan-fried veal chop or veal blanquette. Soft, creamy cheeses (brillat-savarin, cîteaux).

Temperature 13–15 °C