



Saint-Romain



APPELLATION D'ORIGINE CONTRÔLÉE (Protected Designation of Origin)

Village appellation in the Côte de Beaune region, in Côte-d'Or.
Commune producing wine: **Saint-Romain**.

The SAINT-ROMAN appellation may or may not be followed by:

- The name of the Climat from which the wine originates (Pouillange, La Perrière, Sous le Château, Sous la Velle, Sous Roches, Le Jarron etc.).
- The words, "Côte de Beaune", for red wines only.

STYLE OF THE WINES

Red: good intense colour of ruby and black cherries. Its bouquet recalls small red fruit (redcurrants, raspberries and cherries). After four or five years, the aromas evolve towards ripe fruit, spices and smoky notes, with fine, elegant tannins. This wine can be enjoyed very young, but has a potential to age for about ten years.

White: pale gold with hints of green. The nose presents the full range of lime and white flowers, with some mineral notes. On the palate, there is good minerality, that softens with time to reveal a pleasant richness.

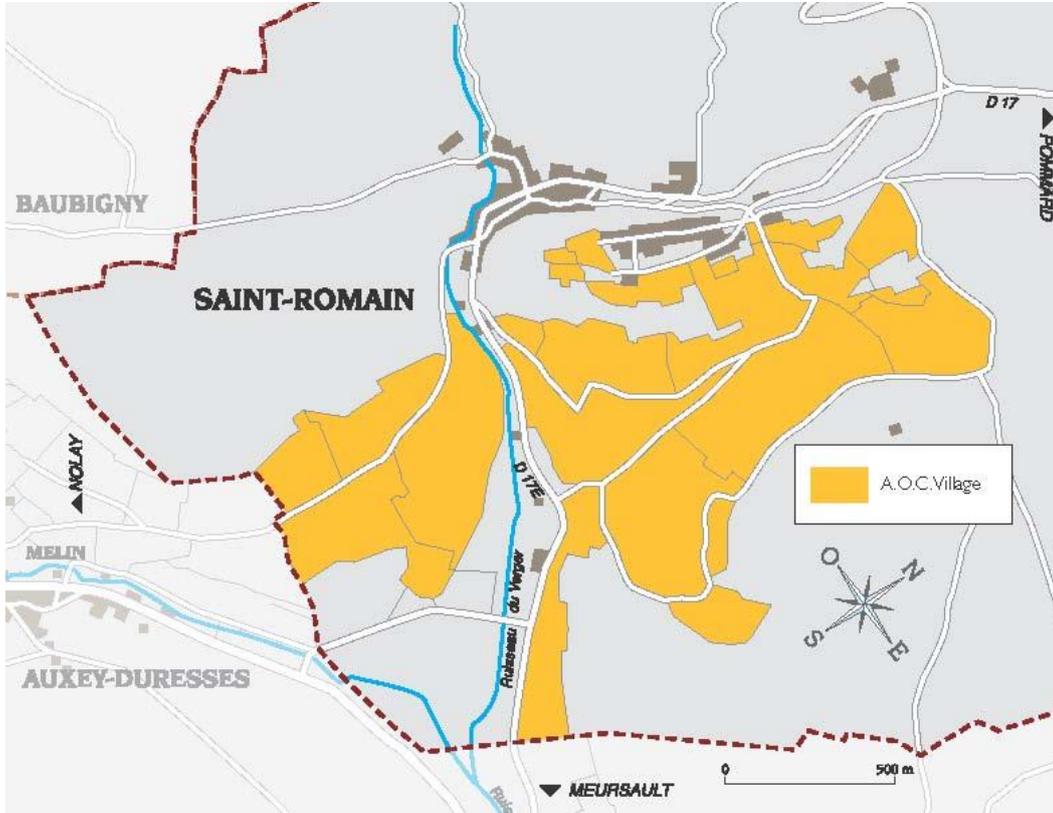
THE SOMMELIER'S RECOMMENDATIONS

Red: the elegant, velvety character of this classic Burgundy is accompanied by a fragrant and sometimes slightly smoky nose, suggesting pairings with white meat and poultry in light sauces. A simple pan-fried veal chop or stew would also make a very satisfactory combination. In terms of cheese, choose soft, creamy ones, such as Brillat-Savarin or cîteaux.

Serving temperature: 13 to 15°C.

White: its minerality makes it a good companion for delicate pan-fried, or better still, steamed fish dishes. Poached eggs and omelettes, lightly cooked or marinated vegetables also go very well. Serve with soft cheeses such as camembert, whose creamy texture is balanced by the slightly mineral acidity of this superb wine.

Serving temperatures: 12 to 14°C



LOCATION

At the base of its high cliff, Saint-Romain occupies a relatively high position in the Côte de Beaune. The landscape opens out here with panoramic views. A natural habitat for bears and lions 100,000 years ago, this site has hosted very active human life since Neolithic times. This was one of the earliest Celtic and Gallo-Roman vineyards in Burgundy. Established in 1947, the SAINT-ROMAIN AOC is for red (Pinot Noir) and white wine (Chardonnay). The Climat (the name given to a specific terroir) often appears on the label. Red wines may display "Côte de Beaune" after the name of the village, or be labelled Côte de Beaune-Villages.

TERROIRS

This area is a real treat for geology fans! The predominant feature is Lias marls and clays. The vineyard is located on the slope, benefitting from its softening effect and excellent soil. The layers of clay in this marly, limestone environment offer ideal conditions for Chardonnay. The vines face south/south-east and north/north-east, at an altitude of between around 280 and 400 metres.

COLOUR(S) AND GRAPE(S)

Red wines, made from Pinot Noir.
White wines, made from Chardonnay.

PRODUCTION

Wine-producing area*:

1 hectare (ha) = 10,000 m² = 24 "ouvrées"

Whites: 59.74 ha

Reds: 37.42 ha

Average annual production**:

1 hectolitre (hl) = 100 litres = 133 bottles

Whites: 2,768 hl

Reds: 1,691 hl

**in 2011 **5-year-average 2007-2011*