



VINS DE BOURGOGNE CULTURE EN BIODYNAMIE







Saint-Romain is a village of the Côte de Beaune, located in the extension of the Auxey-Duresses vineyard. Sheltered by spectacular cliffs, the vineyard is on South / South-East and North / North-East slopes, on a fairly steep passage cut into the Côte. Going from an altitude of 280 meters to almost 450 meters, it is a pretty small appellation (69 hectares of white varieties and 38 for the reds).

#### Soil

Clay-limestone soil with white marls.

## Grape variety

100% Pinot Noir

## The vineyard

Our plot is located in the upper part of the valley which joins Saint-Romain-le-Haut facing south. It was planted in 1975.

### Winemaking

The grapes are harvested by hand, sorted and 50% destemmed. The alcoholic fermentation takes place in open wooden vats. The extraction of aromas, tannins and color is obtained by traditional pumping over and punching down (no added yeast or enzymes).

Maceration lasts approx. 3 weeks. Free-run wine and first press are blended. The aging of 12 months takes place in old oak barrels.



# Wine&food pairings

This wine goes wonderfully with poultry, slightly spicy or even exotic dishes, creamy cheeses (Soumaintrain, Camembert, Citeaux).

Non-contractual documentation

