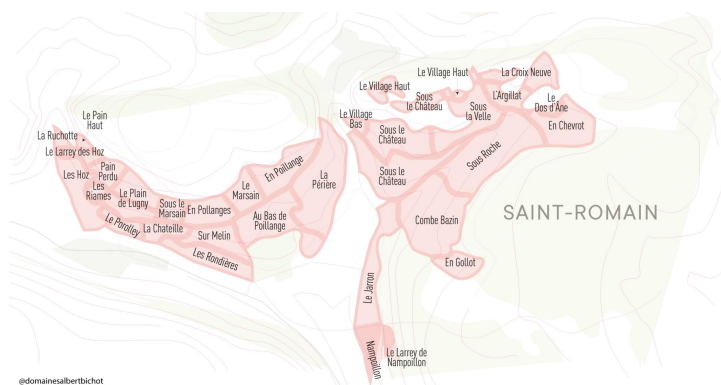


SAINT-ROMAIN
MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Predominantly limestone-based brown soil overlying marls



PRESENTATION

Located at the heart of the Côte de Beaune, this village stands at the foot of a combe, though at a higher elevation surrounded by spectacular cliffs. The vines grow at altitudes of 280 to 400 metres, which results in a slightly later start to the harvest.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (15 to 20% new barrels) for 14 to 15 months.

TASTING

Fine nose with scents of white flowers and citrus fruit along with a few mineral nuances. Full bodied and soft on the palate, supported by lovely mineral tautness, this wine offers nice balance and a long, delectable finish.

SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 3 to 5 years.

FOOD PAIRINGS

Finely prepared fish and seafood

Roasted or stewed poultry and white meats

