





MONT DE SENE

SAINT ROMAIN "SOUS LE CHATEAU"

Blend: 100% Chardonnay

Terroir: Clay and limestone on 2 acres **Elevation:** 918 - 1312 feet

Farming: 100% hand harvested, on arrival in the vat room the grapes are directly pressed without crushing. After a light settling, the musts are directly put into barrels.

Aging: Aged for 12 months, 100% in 350L barrels. **Bottled:** At the winery

Tasting notes

APPELLATION: At the foot of its high cliff, Saint-Romain occupies an elevated position in the Côte de Beaune. It is one of the first sanctuaries of Celtic and Gallo-Roman vineyards in Burgundy. This vineyard takes position on the slope, taking advantage of its softness and excellent soils. In this marl and limestone ensemble, the clay soils are perfectly suited to Chardonnay, which represents 65% of the SCAN ME plantation. The vines are exposed south/south-east and north/northeast, between 918 and 1312 ft. TASTING: A robe with golden reflections. Its nose with sweet, floral, and fresh almond aromas. Its mouth associate freshness and tension with notes of spices. **AGING POTENTIAL:** 10 years **SERVING TEMPERATURE:** 55° F FOOD AND WINE PAIRING: To be served with shellfish, cheese or fish.







https://jp-bourgeois.com