

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain conjure innovation and respect for traditions. Our signature: precise and elegant wines

## Saint-Romain

### THE TERROIR

**GRAPE VARIETY:** Chardonnay

**SOIL:** Marl limestone

**APPELLATION:** Village appellation of the Côte de Beaune, at the foot of its cliff, Saint-Romain occupies an elevated position. The vines are exposed south / southeast and north / northeast, between 280 meters and 400 meters above sea level.

***Did you know?***

*The vines of Saint-Romain are planted on the steep slopes of the hillsides surrounding the village.*

### THE KNOW-HOW

**HARVESTING:** The grapes are cut and sorted by hand.

**VINIFICATION:** The grapes are destemmed then pressed to be vini zed in half-wine (500 liters) new.

**AGEING:** The wines are then aged in demi-muid of two wines for one duration of 6 to 12 months.

### TASTING

**TASTING NOTE:** A pale gold color with green reflections.

The nose reveals a bouquet of white flowers.

On the palate, it offers liveliness and minerality that time rounds off in favor of a good mellowness.

**FOOD & WINE PAIRING:** This Saint-Romain will appreciate delicate fish as well as poached eggs accompanied by just seared vegetables. Very good with soft cheeses.

**SERVICE TEMPERATURE:** between 12°C and 14°C

**AGEING POTENTIAL:** 5 to 10 years, and more

