

Domaine Arnaud Germain

Saint Romain White 2017



The Story

SOIL: Clay and limestone,
Location: Cotes de Beaune/Saint Romain AOC
Average yield over 5 years: 45 Hl / Ha
Grape variety: 100% Chardonnay
Cases: 300 cases available

Winemaking

100% manual harvesting, with a strict selection of the grapes in the vineyards and at the winery, direct pressing follow by cooling of the must. Enzymage, yeast addition, fermentation at low temperature about 3 weeks. Then the wine is put into barrels, with regular tiring of the lies for about 6 to 8 month. Ageing: 6 to 8 months in oak barrels, of which 1/3 new

Tasting Notes

Pale gold green highlights. The nose presents a full range of limewood and white flowers, with a few mineral accents. In the mouth it offers a good mineral quality, smoothed over time to reveal a good mellowness.

Food Pairing

Perfect pairing with fish, sea fruits dishes, turkey, white meats and poultry in light sauce.
To be served between 50° to 54° F



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