



Saint-Romain Au bas de Poillange Capitain-Gagnerot

Grape variety:
Chardonnay 100%

Floors:
Marl-limestone formations of Upper Jurassic age, predominantly marl substrates (white marls).

Vinification / Aging:
Manual harvest. Sorted and destemmed.
After light pressing for around 4 hours, alcoholic fermentation in oak barrels at around 20°.
Aging in oak barrels (10% new barrels) for 6 to 8 months.

Alcohol: 13°

Tasting:
Color: Pale yellow with green reflections. Nose: Dominant lime blossom, slight minerality. Mouth:
Rich but without heaviness, round and delicate.

Food/wine pairings:

Pan-fried scallops, delicate fish, poached egg.

Serving temperature: 10°/12°