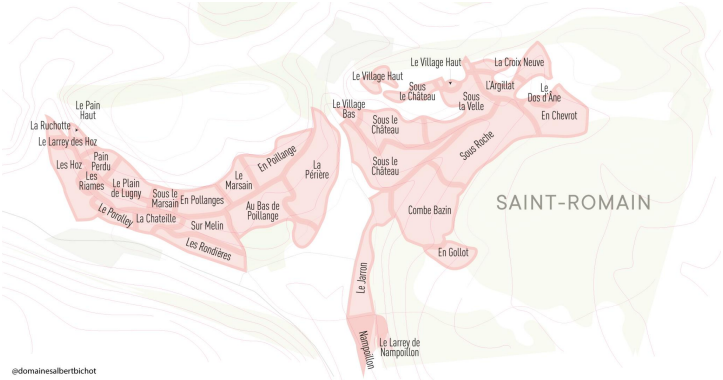
SAINT-ROMAIN
MAISON ALBERT BICHOT



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.

VINIFICATION/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

www.albert-bichot.com

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.