



# SAINT ROMAIN BLANC 'SOUS CHÂTEAU' - ORGANIC



Burgundy, France  
Château de Melin

[www.chateaudemelin.com](http://www.chateaudemelin.com)

## Method & Production

Hand harvest of the organic estate-grown Chardonnay grapes from their vineyards in Auxey-Duresses. Maceration time of three weeks. Alcoholic and malolactic fermentation in oak barrels, using indigenous yeasts. Ageing for 12 months in oak. Two months bottle refinement before release.

## Tasting Notes

Pale yellow in color, this wine displays a refined mineral character. The bouquet is expressive and floral, evolving with age to reveal delicate hints of honey. On the palate, it opens with a vibrant freshness, gradually softened by maturity into a smooth, well-rounded finish.

## Food Matching

Delicate fish dishes, pan-fried or steamed. Also very good with omelettes and poached eggs.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
DM0223	Saint Romain Blanc 'Sous Château' - Organic	Chardonnay	2023	13%	Cork	6x0.75lt	Yes	No	Yes	No