



SAINT ROMAIN BLANC 'SOUS CHÂTEAU' - ORGANIC

Burgundy, France
Château de Melin



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
White Wine										
DM0223	Saint Romain Blanc 'Sous Château' - Organic	Chardonnay	2023	13%	Cork	6x0.75lt	Yes	No	Yes	No