

Saint Romain Sous le Château

Red wine / Pinot Noir

The Vine

The parcel occupies an area of 39 ares facing south-west. The soil is marl-limestone, with clay bands.

Tasting

Vintage after vintage, this cuvée is marked by its terroir made up of small red fruits enhanced by notes of spices and sap.

Service

Though you can start consuming it from the second year, it can also be aged up to 5 years. Serving temperature: 15 to 16°C

Food and wine pairing

It goes very well with meats such as pork, lamb and even roast beef.

