



Benoît Sordet

Classification :



Village

Région : La Côte de Beaune

Cépage : Chardonnay

Saint Romain (White)

La Côte de Beaune - Chardonnay

Origine

In 2017, the domaine's owner, Benoît Sordet, was able to expand the domaine by planting 0.58 hectares on a plot situated below the Clos du Château, thus increasing its surface area in the Saint Romain appellation. Situated at an altitude ranging from 280 to 450 metres, this vineyard is undoubtedly one of the highest in the Côte de Beaune.

Vinification

Vinification in temperature-controlled stainless steel vats at 18-21°C. The wine then goes into oak barrels for a period of 10 months, with the use of 10-20% new barrels.

Notes de dégustation :

When young, the wine boasts a bright, shimmering, pale yellow hue with green tints. Aromas of white flowers, yellow fruit and toasted bread can be discerned on the nose. Notes of honey and gingerbread develop as the wine ages. On the palate, this Saint Romain white shows a lovely touch of minerality making it nice and fresh. Fat, long and soft, it shows nice balance and great finesse.

Mets d'accompagnements

This lovely subtle wine goes well with delicate pan-fried or steamed fish, omelettes or poached eggs, or very lightly seared or marinated vegetables. Try this appealing and original pairing: Saint Romain white wine with warm goat's cheese as an appetizer or a starter, or at the end of a meal with dry goat's cheese or blue cheese.



Température de service :
12 to 14°C

Durée de conservation :
3 to 7 years