

DOMAINE ROUGEOT Saint Romain 'Combe Bazin' 2021

01

Provenance:

Saint Romain, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Foie gras toasts and charcuterie, as well as soft cheeses and white meat.

04

Serving:

Temperature: 10°C





Vineyard Cultivation:

Domaine Rougeot of Meursault has a long history of producing exquisite white Burgundy. Marc Rougeot, the owner and winemaker, has a fine talent for producing generous, elegant and balanced Chardonnays. The vineyard of this Saint-Romain is located on a steep slope and planted with old vines, approximately 90 years old. Even though Saint-Romain doesn't have any vineyards classified as 1er Cru yet, the motion is well under way and this is set to qualify.



Vinification:

Fruit is handpicked, direct pressed, and cold settled over two days. Fermentation begins spontaneously with native yeasts, followed by malolactic fermentation in the barrel. The wine is racked into steel tanks for blending and rests for one month before filtration and bottling. 18 months in new oak barrels (15%) and 1 to 4-year-old barrels (85%) without lees stirring.







Tasting Notes:

Three barrels from just one sector of the vineyard which they could save, the rest being abandoned to oidium. Mid yellow with a faint green tint. The bouquet is slightly advanced, while the wine in the mouth showing a chiselled white apple purity. Plenty of persistence. Drink from 2024-2027. 89-91 points - Jasper Morris, Inside Burgundy.



Soil Type:

Clay and Limestones



Method:

Organic (certified), Biodynamic

Clos Cachet 20 Capella Crescent, Moorabbin VIC 3189

Grassl

Liberté Glass

20 Capella Crescent, Moorabbin VIC 3189 0401 233 238

Trade Portal

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