

Florence Cholet Saint-Romain Rouge Sous la Velle

Domaine Florence Cholet

France - Burgundy - Saint-Romain

"Sous la Velle" takes its name from its location 'under the village' of Saint Romain. The vineyards enjoy a steep and south facing exposure, planted on marl scree with the vines taking root in the limestone and offering a beautiful minerality to the wine. The nose expresses small red and black fruits, blackcurrant, cherry, raspberry and violet. The mouth provides a rich, supple and elegant wine with a good structure, pure fruit and vibrant acidity.

Specifications	
Appellation	Saint-Romain
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	50 years old
Agricultural Practices	Sustainable
Soil type	clay, limestone
Vinification	After destalking the grapes, the juice, skin and pulp are put into the vat for cold maceration. It lasts from 15 to 18 days. The alcoholic fermentation will follow, lasting from 5 to 6 days. These steps may be punctuated by push-downs. Aging in oak for 12 months.
Pairings	Pork Filet Mignon, Pike Perch, Tomme de Morvan Cheese.



Codes, Weights and Measures	
UPC	7 84585 02911 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02911 9
Case Weight	39
Cases/Pallet	65
Layers/Pallet	5
ABV	13%
SRP	\$ 63.99 USD 750mL Bottle