

Barolet-Pernot Saint Romain Blanc

Barolet-Pernot Pere et Fils

France - Burgundy - Saint-Romain

Pretty village overlooking la Côte de Beaune and turning its back on the vineyards of les Hautes Côtes. Planted on brown and limestone soil where the rock is deep, the vines have to be brought to a certain maturity obtained at the end of the season. Our vintage is produced from the terroirs of En Poillange, Bas Poillange, Marsain, en Chevrot and Sous roche, En Gollogt.

Vineyards are located at 290-500 meters above sea level.
Total size of the parcels: 2.5 hectares (6.2 Acres).

Wine animated by a beautiful freshness offering nuances of lemon, lemon zest, crisp apricot, wildflowers and white flower. The frame is mineral with aromas of crushed stones, embellished with a background texture with chalky notes. The finish is medium-bodied, fresh and lively.

Specifications

Appellation	Saint-Romain
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 45 years
Agricultural Practices	Sustainable
Soil type	Calcareous clay
Vinification	Manual harvest 100% full cluster 24-hour static settling. Indigenous yeast. Alcoholic and malolactic fermentations in oak barrels 30% of the wine has been aged in French Oak barrels for 12 months (all new barrels), the other 70% are aged in stainless Steel tanks. Fermented in stainless steel tanks on indigenous yeasts. Aged in older French oak cask and tank for 11 months.
Production	916 (9-liter cases)
Pairings	As an aperitif; with fresh cow's cheese; spring salads; grilled chicken



Codes, Weights and Measures

UPC	7 84585 03367 6	7 84585 03368 3
Units/Case	12	6
Unit Size	750 mL	1500 mL

Container	bottle	bottle
SCC	1 07 84585 03367 3	1 07 84585 03368 0
ABV		13.00%
SRP	\$ 89.00 USD 750mL Bottle	\$ 172.00 USD 1500mL Bottle