



DOMAINE BAROLET-PERNOT

Saint-Romain Blanc

Saint-Romain is a Burgundy insider's secret, a village shaped like a sunny amphitheater that is hidden behind a series of higher hills in the Côte de Beaune. Fourth-generation grower Romain Barolet-Pernot in a few short years has turned his family domaine into an up-and-coming star. Bringing back their best grapes (previously sold to Olivier Leflaive) and taking a more organic approach in the fields, Romain has transformed these small-batch wines to reflect his home village's stony energy and high-altitude freshness like a polished mirror.

WINERY: Domaine Barolet-Pernot

WINEMAKER: Romain Barolet-Pernot

ESTABLISHED: 1957

REGION: FRANCE • Burgundy • Saint-Romain

APPELLATION: Saint-Romain AOC

BLEND: 100% Chardonnay

VINEYARDS: A blend of fruit from estate-owned, small parcels in the high-altitude village of Saint-Romain. Soils are mostly hard, white limestone.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Full-cluster press; juice filtered by gravity. Fermented in stainless steel tanks on indigenous yeasts. Aged in older French oak cask and tank for 11 months.

TASTING IMPRESSIONS: Aromas of crushed stones, lemon zest, crisp apricot, wildflowers. Medium-bodied, fresh, lively

PAIRING SUGGESTIONS: As an aperitif; with fresh cow's cheese; spring salads; grilled chicken



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