

# Château de Saint-Romain

## Saint-Romain



### The Domaine at-a-glance

**Owner / Winemaker:** Jérôme Sordet  
**Soil:** Limestone, Marl, with patches of Clay  
**Size:** 12 Ha    **Location:** Saint-Romain, Burgundy  
**Appellations Produced:** Bourgogne Blanc & Saint-Romain



*Jérôme Sordet*

The 15th Century, Château de Saint-Romain has been in Jérôme Sordet's family for over 150 years. The Château has the good fortune to possess some of the best vineyard sites in the appellation of Saint-Romain. Jérôme Sordet is also the owner and winemaker of Domaine Coste-Caumartin in Pommard, where he vinifies the wines of both Domaines. Jérôme's ancestor, Antoine Coste, acquired what is today, Domaine Coste-Caumartin through marriage in 1793. Antoine's family was best known for their ironworks which produced the renowned Coste-Caumartin and Lacanche stoves. In 1796 Jacques-Etienne Caumartin took control of the ironworks. The company remained in the hands of the Coste-Caumartin family until 1972. In 1892, the domaine consisted of 32 hectares with vineyards in Pommard, Volnay, Givry and Saint-Romain. Today the domaine covers 12 hectares, but they have the fortune to still own some of the best parcels in Pommard, including the *Monopole* "Clos des Boucherottes".

In 1988 Jérôme Sordet had the opportunity to take over the family domaine. He left his job at a lumber company in the north of France, and returned to Pommard. With the help of respected oenologists, Jérôme has worked tirelessly to re-establish the domain as a leader in Pommard. In his wines he seeks to maximize the expression of *terroir*, showing the nature of the soil and micro-climate in each of his parcels. To that end, he has completely rebuilt and modernized his winery, allowing him to work much more efficiently than when he first took over the domaine. In addition, his commitment to quality also extends to farming as sustainably as possible. In September 2009, Coste-Caumartin obtained certification in "Sustainable Agriculture".

In the certification process all of the aspects of cultivation and production are monitored. The ultimate goal is to improve winemaking practices through farming with the highest respect for the vineyard land, while causing the least possible impact on the environment.



*The Château de St Romain, with the "Sous le Chateau" vineyards in the foreground.*

### Saint-Romain, Bourgogne Blanc 2010 - 100% Chardonnay

**Technical Notes:** The grapes for this wine are hand harvested, and then re-sorted at the winery. The wines are vinified in stainless steel, then aged for 12 months in 1 to 3 year old French oak barrels. Finally, the wine undergoes a very light Kieselguhr filtration before bottling.

**Only 400 cases produced**

**Tasting Notes:** This wine comes from two small vineyards, "La Tournée" and "Les Grandes Carelles". It is a soft, supple Bourgogne Blanc, with beautiful minerality. The nose is very expressive with hints of honeysuckle and marzipan. In the mouth, rich peach and tropical fruit flavors are lifted by hints of citrus and mineral notes in the finish. While the wine is an ideal match for many fish and shellfish dishes, it is also great as an aperitif served with cheeses like Beaufort, Comte, or Gruyere.

### **A Patrick Allen Selection**

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