

Château de Saint-Romain

Saint-Romain



UNITED ESTATES
WINE IMPORTS, Ltd.

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 Château" vineyards in the foreground.

Saint-Romain "Sous le Château" 2010 - 100% Chardonnay

Technical Notes: The grapes for this wine are hand harvested, and then re-sorted at the winery. The wines are then aged for 12 months in 1 to 3 year old French oak barrels, with a maximum of 10% to 15 % new barrique each year. Finally, the wine undergoes a very light Kieselguhr filtration before bottling.

Only 1000 cases produced

Tasting Notes: "Sous le Château" - literally translated means "below the Château". The vineyard is located on the hillsides directly below the 15th century Château de Saint-Romain. Though there are other producers of "Sous le Château", this is the only one that is directly owned and attached to the Château itself. The clay/limestone soil beneath the Château is especially suited to producing Chardonnay with beautiful minerality. The wine has a delicate floral nose that adds complexity to its yellow peach and stone fruit flavors. In addition to the obvious food pairings like poultry, and grilled white fish, we particularly like this wine with sushi.

A Patrick Allen Selection

Imported by: United Estates Wine Imports, Ltd.

www.UEWines.com