Maison Capitain-Gagnerot

GRANDS VINS DE BOURGOGNE

MAISON FONDÉE EN 1802

Saint-Romain « Au Bas de Poillange »

Grape :
Chardonnay 100%

Soils :
Marl and limestone from the Later jurassic era, mainly white marl layers.

Vinification / Maturing :
Harvested by hand, sorted and destemed.

After a light press of around 4 hours, alcoholic fermentation in oak barrels at around 20°C.

Maturation in oak barrels (10% new barrels) for 6 to 8 months.

Alcohol : 13°

Tasting notes :
Colour : Pale yellow with green reflects. *Nose :* Mainly hint and lime tree flowers, light mineral notes. *Mouth :* Rich but no heavy, round, delicate and silky.

Food accordance :
Roasted scallops, delicate fishes and poached eggs.

Moderate : 10°C/12°C

Provenance Exclusive du Domaine

LADOIX - SAVIGNY-LES-BEAUNE - CORTON-CHARLEMAGNE - ECHEZEAUX - ALOXE-CORTON
PERNAND-VERGELESSES - CORTON - CLOS-VOUGEOT - SAINT-ROMAIN - VOSNE-ROMANÉE

SOCIÉTÉ À RESPONSABILITÉ AU CAPITAL DE 280.000 €

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