

# Domaine COSTE - CAUMARTIN

SAINT-ROMAIN « LE CLOS DU CHÂTEAU »

*Clos in Monopoly*

- VILLAGE APPELLATION -

## TERROIR

**Place called :** « Sous le Château » **Cuvée :** « Clos du Château »

**Location :** At the foot of the castle of Saint-Romain, at the top of the hillside

**Grape variety :** Chardonnay

**Area :** 1,61 hectare

**Altitude :** 415 meters

**Exposure :** South-East

**Soil type :** limestone, slightly clayey, marls

**Average age of vines :** 28 years

## GROWING OF VINE

- Guyot pruning
- Disbudding, trellising, (stripping depending on the sunlight)
- Shallow mechanical tillage of soil

## HARVEST, VINIFICATION and MATURING

- Specific choice of the harvest date in accordance with the maturity of bays.
- Sorting of grapes at reception
- Pressing
- Settling before departure on alcoholic fermentation
- Sowing with Burgundy yeasts
- No sulphites before the malo-lactic fermentation
- Vinify in stainless steel vat
- Maturing in oak barrels during 10 months, « bâtonnages » as per of the regular tastings.
- Follow-up of the malo-lactic fermentation
- Collage, filtration Kiselguhr, bottling

Every manipulations during maturing until the bottling are carried out in neutral gas.

## TASTE DESCRIPTION

Very delicate nose with floral aromas.

In the mouth a wine with une nice freshness, iodized with a pretty minerality, citrus aromas and very rounded.

To taste from 3 years, may be kept for 7 years.

To serve at a temperature between 13 and 16°C.



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