
SAINT-ROMAIN ROUGE

Sous Roches



TERROIR

Surrounded by abrupt cliffs and rocky spur, the village of Saint-Romain is one of the fiefdoms of the Celtic and Gallo-Roman vineyards. This high-altitude village is split in two : Saint-Romain le Haut and le Bas. It is a place full of picturesque charms.

The terroir of Saint-Romain is characterised by its coolness due to its altitude and its topology: a valley set back from the hillside and crossed by cold currents. This results in a difference in maturity.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

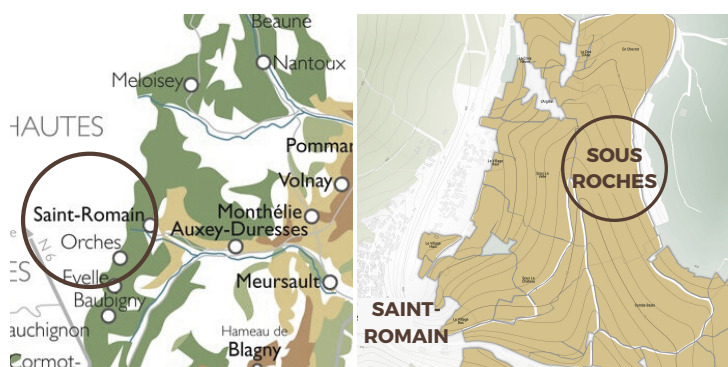
WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation in a concrete tank for 15 to 20 days using wild yeasts only. We do daily pump overs to fix the colour and the aromas.

At the end of the maceration, we press and fill oak barrels for ageing for 10 months. Less than 10% of new oak.

The wine is neither filtered nor fined and we add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.30

Planting date: 1951

Soil: Clay and limestone

Altitude (m): 360-400

Exposure: South/South-West

Density (vines/ha): 10,000

Yield (hL/ha): 30 to 35

Ageing potential: 3 to 7 years

