

Bourgogne A.O.P.

Clos de la Chapelle

DOMAINE ROMY



REGION

France / Bourgogne / Bourgogne

GRAPE VARIETY Chardonnay

OWNER Nicolas & Dominique Romy

ESTATE

Wine is a family tradition in the Romy family. It all began in the 1700's in the south of Burgundy, in the region known as LES PIERRES DORÉES (golden stones). The estate's philosophy is to work in the most appropriate way, using sustainable/organic farming pratices to preserve the environment. Nicolas represents the new generation of winegrowers, driving the region forward. The estate runs 25 hectares of vineyards.

SOIL

The estate is located in the Pierres Dorées region with ochre/yellow clay and limestone soils. This region has been renowned for producing great white wines since the 19th century. CLOS DE LA CHAPELLE is a famous plot of 4 hectares located on south/south-east hills at the bottom of Charnay village and surrounded by a stone wall.

VINIFICATION & AGEING

Burgundy winemaking method in stainless steel vats to preserve the freshness of the Chardonnay grape variety. After fermentation the wine is aged on fine lees for 6 months, creating complexity.

TASTING NOTES

Aromatic, subtly buttery and naturally non-woody with a lovely fresh, mineral finish.

FOOD & WINE PAIRINGS

Shellfish, écrevisses à la nage (crayfish broth), pike quenelles or Cesar salad. VEGGIE : Fresh pasta with grilled zucchini and parmesan cheese.

ECOLOGICAL PRACTICES

"Terra Vitis" certification

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL 1 to 3 years





*The 4 ha vinovar

- The 4 ha vineyard is located in " Le CLos de la Chapelle"
- "Terra Vitis" Certification
- New generation of winegrowers