



MARC ALEXANDRE

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**Grape variety:** 100% Pinot Noir

**Serving temperature:** 16-18°C

**Appellation:** Saint Romain

**Aging potential:** 5-7 years

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### Characteristic:

At the foot of its high cliff, Saint-Romain occupies an elevated position in Côte de Beaune. The landscape opens out into wide vistas here.

### Wine making process & maturing:

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are entered in oak barrels and aged for 15 months.

### Tasting notes:

Ruby color of good intensity and black cherry. Its bouquet is reminiscent of small red fruits (currants, raspberries and cherries). After 4 to 5 years, its aromas evolve towards ripe fruit, spices and smoke with fine and elegant tannins.

### Food accompaniment:

The elegant and velvety profile of this classic Burgundy is accompanied by a fragrant and sometimes smoky nose, which predestines the Saint-Romain appellation to pairings with white meats and poultry in a light sauce. A veal chop just pan-fried or blanquette will do well without much resistance. For cheeses, choose soft and creamy ones like

