

## Saint Romain La Combe Bazin Blanc 2020, Domaine Prunier-Bonheur

Code

SAIN080

Produced from a single 0.93ha plot of old vines, planted in 1990, with a production of only 2,500 bottle a year. The elevated altitude of Saint Romain ensures great freshness and minerality.

## **Tasting Notes:**

Aged in 15% oak, this wine has a wonderful complexity, beautiful tangy Chardonnay fruit with notes of green apple, stoney minerality and a spiky, saline finish





Specification	
Vinification	100% Chardonnay grapes, sourced from Pascal's lieux dit of Combe Bazin in the St Romain appellation. All hand picked with an initial sorting in the vineyard, followed by another selection at the winery, where any bruised or unripe grapes are discarded. Pressing follows, 100% destemming. Fermentation is in a mixture of steel tanks and used French oak barrels, followed by a settling and marrying of the elements in tank, before all the wine is transferred back into barrel for 8 months. Aged in 15% new French barrels. partial malocatic follows in the spring.
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2026
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Saint-Romain
Туре	White Wine
Grapes	Chardonnay
Vintage	2020
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Pascal Prunier-Bonheur
Producer Overview	The estate spreads over 8 ha divided into plots of various sizes in the communes of Saint Romain, Auxey Duresses, Meursault, Monthelie, Pommard and Beaune: a varied range of terroirs which makes the work of expressing the wines fascinating.
Closure Type	Cork