



# CACHET WINE

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

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**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.

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**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

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Specification	
<b>Vinification</b>	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 malolactic follows in the spring.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2026
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Saint-Romain
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Vintage</b>	2020
<b>Style</b>	Dry
<b>Body</b>	Rich, rounded and full flavoured
<b>Producer</b>	Domaine Pascal Prunier-Bonheur
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork