

SAINT-ROMAIN

SOUS LE CHÂTEAU

APPELLATION SAINT-ROMAIN CONTRÔLÉE

BENJAMIN LEROUX



Domaine: Benjamin Leroux

**Appellation: Saint Romain
Sous le Château Blanc**

Ben takes a domaine philosophy, focused on establishing and maintaining contracts with growers who work for top quality vines and fruit rather than seeking prestigious appellations. Ben and his team carefully guide the vineyard work, for the most part carried out by the owners. Vines are plowed and are at least *lutte raisonnée*, while many are organic or biodynamic. When Ben deems necessary, his team carries out green harvest themselves. All vines are harvested by Ben's team and grapes are sorted at the winery in Beaune. Ben's cuverie is fit with state of the art equipment.

Variety:	Chardonnay
Terroir:	Warm, sunny site, the soil is limestone scree with larger limestone rocks.
Vine Age:	Planted from 2000 to 1930
Surface Area:	1.12 hectares (2.77 acres)
Viticulture:	Organic (not yet certified)
Vinification:	Harvest is manual, in small crates, sorting table used. The whole clusters are pressed, light débourage if necessary before fermentation with indigenous yeasts. Blending is either before fermentation or after malolactic, depending on the vintage.
Elevage:	In 300- and 1200-liter oak barrels for 1 year (0 to 10% new oak) on fine lees. The entire cuvée is blended 6 months in stainless steel tanks in preparation for bottling. Fining and/or kieselguhr filtration if necessary.