

## Florence Cholet Saint-Romain Rouge Sous la Velle

### Domaine Florence Cholet

#### France - Burgundy - Saint-Romain

"Sous la Velle" takes its name from its location 'under the village' of Saint Romain. The vineyards enjoy a steep and south facing exposure, planted on marl scree with the vines taking root in the limestone and offering a beautiful minerality to the wine. The nose expresses small red and black fruits, blackcurrant, cherry, raspberry and violet. The mouth provides a rich, supple and elegant wine with a good structure, pure fruit and vibrant acidity.

## Specifications

<b>Appellation</b>	Saint-Romain
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Pinot Noir
<b>Age of Vines</b>	50 years old
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	clay, limestone
<b>Vinification</b>	After destalking the grapes, the juice, skin and pulp are put into the vat for cold maceration. It lasts from 15 to 18 days. The alcoholic fermentation will follow, lasting from 5 to 6 days. These steps may be punctuated by push-downs. Aging in oak for 12 months.
<b>Pairings</b>	Pork Filet Mignon, Pike Perch, Tomme de Morvan Cheese.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02911 2
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02911 9
<b>Case Weight</b>	39
<b>Cases/Pallet</b>	65
<b>Layers/Pallet</b>	5
<b>ABV</b>	13.00%
<b>SRP</b>	\$ 63.99 USD 750mL Bottle