



Domaine Taupenot-Merme, Saint-Romain Blanc, Burgundy, France, '2022'

Product code: `6371

PRODUCER PROFILE

Under the expert guidance of Romain Taupenot, this Morey-based domaine has risen to become one of the standout producers in the Côte de Nuits in Morey Saint Denis, crafting wines renowned for their depth, structure, freshness and complexity.

This seventh generation family-owned estate perfectly blends tradition with masterful winemaking, creating wines that authentically express the unique character of their vineyards. The story of Domaine Taupenot-Merme is woven through generations, each adding to the family's rich legacy. With unwavering respect for tradition and a passion for excellence, they have built a portfolio that stands as a testament to their dedication to quality.

VITICULTURE

The grapes for this wine are sourced from four distinct lieux-dits: Combe Bazin, En Gollot, La Perrière, and Le Marsain, each contributing unique characteristics to the final blend.

WINEMAKING

After harvest, the grapes undergo whole-cluster pressing to preserve purity and aromatics. Following pressing, the juice is cold-settled for one to two days before being racked off the gross lees. Fermentation takes place in stainless steel tanks and is initiated naturally, using a pied de cuve prepared from indigenous yeasts to ensure a faithful expression of the terroir. Once alcoholic fermentation is complete, the wine is transferred to oak barrels—up to 20% of which are new—for aging. Malolactic fermentation occurs spontaneously in barrel, softening the wine's texture and enhancing complexity. The wine is then aged for 10 to 12 months before bottling, allowing it to develop depth, balance, and finesse.

TASTINGNOTE

This wine opens with delicate floral aromas of white blossoms, green apple, ripe pear, and lemon zest. Notes of wet stone and seashells reflect its limestone-rich terroir, while a hint of brioche and vanilla suggest subtle oak influence. On the palate, bright acidity meets a rich, textured core of orchard fruit, citrus, and a touch of honey. A mineral backbone adds depth, carrying through to a long, refreshing finish with hints of toasted almond and white pepper.

FOOD MATCHING

Pairs beautifully with dishes that highlight both freshness and richness. Ideal options include seared scallops, grilled sea bass, or lobster with lemon butter.



TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Vegetarian

Vegan

Producer works organically

Features

ABV: 13%

Closure: Natural cork

Colour: White

Oak Ageing

Time: 12 Months

Type: French Oak (Tronçais, Bertranges, Allier) - 228L

% wine oaked: 100

% new oak: 20

Style: Still wine

Case Size: 6 x 75cl

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