

Composition

90% Semillon 5% Sauvignon Blanc 5% Muscadelle

Origin & Classification

Sauternes, Bordeaux 2eme Grand Cru Classe

Terroir
Gravel & Gravelly-clay

Chateau Romer Sauternes Grand Cru Classe en 1855

History of the Estate

Founded in the 17th century by the Montalier family, sharing its early history with that of Château Romer du Hayot. In 1855, the estate was named Château Romer and was classified as a second growth. In 1881, due to inheritance, the estate was divided in several smaller lots. In 1911, ~5 hectares (12 acres) of the estate was sold to Roger Farges, and this land became the current Château Romer which stayed in the Farges family for the next century, although they did not put much emphasis on winemaking. In 2002, Anne Farges restarted winemaking at Château Romer, with the 2002 vintage the first to reappear under the château's own name. The property has since been taken over by Maison François Janoueix, which takes the greatest care in maintaining this vineyard.

Winemaking and Vinification

Only 3.5 ha are currently in production, producing just 6,000 bottles annually. Traditional vinification in French oak barrels, followed by aging in barrels for 12 to 18 months.

Tasting Notes & Food Pairing

Showing freshness as much as richness, this is a honey-and-lemon flavored wine. While it has weight, the acidity cuts the texture, keeping the richness in balance. For long term aging. Great for aperitifs and to finish off meals of white meats, fish, or with pastries. Serve chilled at 51 to 53F.

Awards

2016 – 91 Points, Wine Advocate

2015 – 92-94 Points, Falstaff

2013 – 93 Points, Wine Enthusiast

