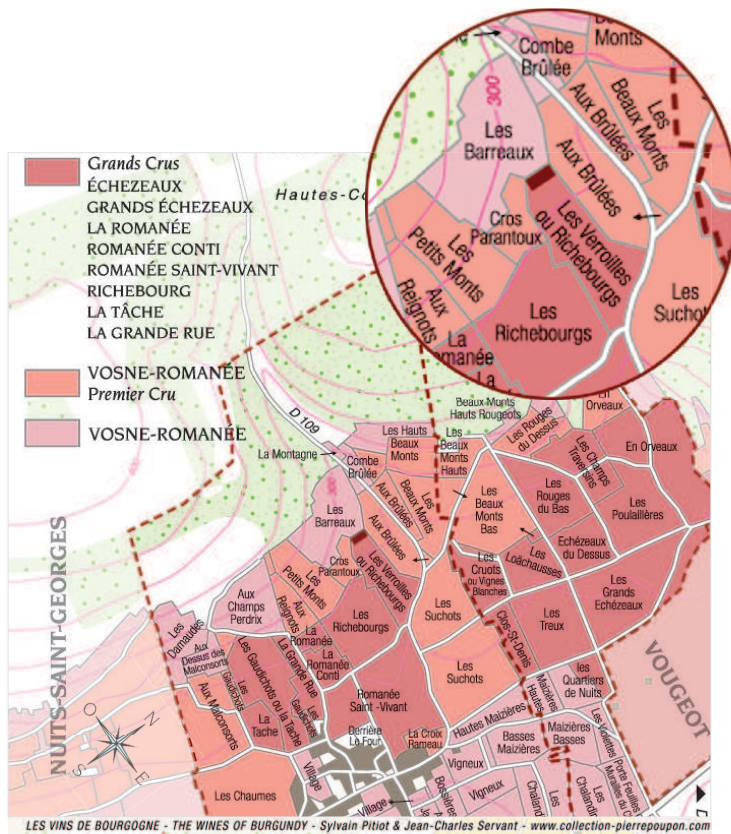
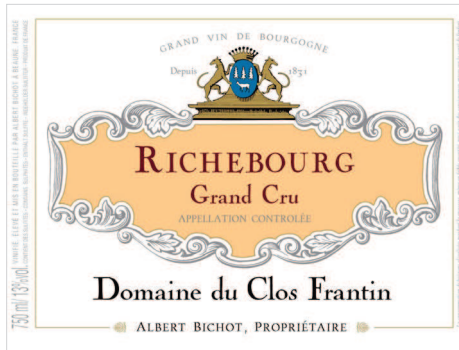


RICHEBOURG GRAND CRU DOMAINE DU CLOS FRANTIN



Côte de Nuits

100 % Pinot Noir

AOC Grand Cru

The vineyard:

0.07 ha (0.17 acre) plot
 Average age: 35 years
 Calcareous clay soil

Vinification:

Handpicked
 Temperature-controlled conical oak vats
 Vatting: 20 to 28 days

Ageing:

Oak barrels 100%
 100% new oak
 14 to 18 months

At the heart of the commune of Vosne-Romanée, “Richebourg” is without a doubt one of the most reputed and sought-after Grand Crus in the Côte de Nuits. The appellation covers only 8 hectares (20 acres), with an annual production of merely 40,000 bottles. The hilliness of the nearby landscape formed by the Concoeur valley and the vines’ proximity to the parent rock are also determining factors for the terroir’s influence on this Grand Cru.

Tasting notes

Our Richebourg Grand Cru boasts elegant aromas of cocoa underpinned by a touch of smoke. The palate features lovely, supple tannins that provide pleasing depth, phenomenal fruity flavours and an exquisitely long finish reminiscent of cocoa. Nice length and highly aromatic.

Food/wine pairing

This Grand Cru is best appreciated with red meats and game prepared with mushrooms, onion relish and a touch of spice. Also ideal with mild cheeses such as Comté, Reblochon or the local Cîteaux.

Serving and cellaring

Serve at 17°C. (62°F)

This wine may be laid down for 7 and 10 years or more.