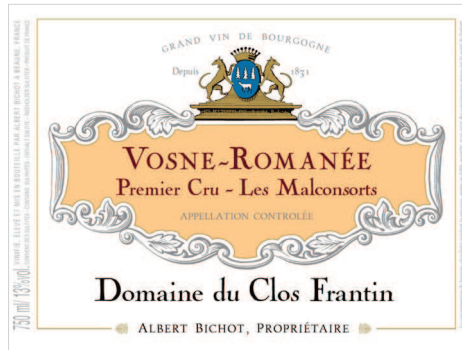


VOSNE-ROMANÉE 1ER CRU "LES MALCONSORTS" DOMAINE DU CLOS FRANTIN



Côte de Nuits

100 % Pinot Noir

AOC Premier Cru

The vineyard:

1.75 ha (4.3 acre) plot
 Average age: 35 to 40 years
 Limestone redzina soil

Vinification:

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

Ageing:

Oak barrels 100%
 20 to 30 % new oak
 14 to 18 months

Les Malconsorts is an exceptional Vosne-Romanée Premier Cru. We are lucky enough to own 1.75 ha (4.3 acres) of this jewel, which is located close to legendary vineyards (less than 400 metres from Romanée-Conti and less than 600 metres from Richebourg!).

The name "Malconsorts" suggests that this land must once have been at the origin of disputes between "mauvais consorts" (bad partners), from the Latin word CONSORS meaning "associate, partner". These litigants would have had a common interest in a case. The prefix "Mal-" would indicate that they conducted themselves inappropriately over land that they owned jointly.

Tasting notes

The nose is fine and complex with delicate primary aromas enhanced by a subtle touch of oak. Soft, fruity notes end on a spicy finish. After a few minutes, subtle notes of peppermint and cedar develop. On the palate, all the crispiness of Pinot Noir with very pleasing, smooth, mouth-filling tannic texture.

Food/wine pairing

Try this Vosne-Romanée Premier Cru "Les Malconsorts" with red meats, game in sauce, and the majority of cheeses.

Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine may be cellared for 7 to 10 years or more.

