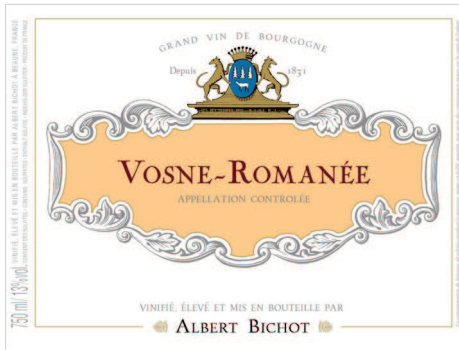


# VOSNE-ROMANÉE



## Côte de Nuits

## 100 % Pinot Noir

## AOC Village

**The vineyard:**  
 Brown limestone soil

**Vinification:**  
 Temperature-controlled conical oak vats  
 20 to 28 days

**Ageing:**  
 100 % oak barrels  
 35 % new oak  
 14 to 16 months

*It is in this small village with 210 ha (519 acres) of vines located in the middle of the Côte de Nuits that the most renowned red Burgundies such as Romanée-Conti and Richebourg are produced. Both the villages of Vosne-Romanée and Flagey-Echezeaux are authorized to use the Vosne-Romanée appellation. The vineyard stretches across both sides of the Concoeur valley.*

## Tasting notes

The primary aromas are of wild cherry with slight notes of toast and smoke. These open up to scents of truffles. The palate starts with a very velvety sensation followed by silky tannins, beautiful full body and a long, aromatic finish.

## Food/wine pairing

Try this Vosne-Romanée with red meat dishes, game in sauce and with the majority of cheeses.

## Serving and cellaring

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

This wine is ready to drink or may be laid down for 5 to 7 years or more.

