

VOSNE-ROMANÉE 1ER CRU "LES ROUGES"



Côte de Nuits

100 % Pinot Noir

AOC Premier Cru

The Vineyard :

Rendzine
 limestone soils

Vinification :

Manual harvest
 Temperature-controlled conical oak vats
 18 to 25 days

Ageing :

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

This Vosne-Romanée Premier Cru, located in the town of Flagey-Echezeaux, enjoys a hillside location overlooking the Grand Cru Echezeaux.

Tasting notes

If in its youth, the fruity sensation is dominant (red stone fruit, cherry), delicate spicy nuances quickly appear. On the palate, the volume and length are based on a structure that is very present but that we can also describe as fine and elegant.

Food/wine pairing

Enjoy it with red meats, game in sauce and most cheeses.

Serving and cellaring

Serve between 15°C and 16°C. (59°F-61°F)
 This wine may last for 7 to 10 years or more.

