

## **VOSNE-ROMANÉE** LES PETITS MONTS 2021

PREMIER CRU - 100% PINOT NOIR

The vineyard site is one of the seven Premier Cru vineyards of Vosne-Romanée, Petits Monts (as the name indicates) is on a small promontory above the famed Romanée-Conti vineyard.

## **History & Tradition:**

- According to the local saying "At the Petits Monts, the whole world is at your feet".
- Soil: clay and limestone; very rocky.
- Drouhin estate: 0.975 acre.
- Average vine age: 51 years.

## Viticulture:

- Biological cultivation since 1990; biodynamic cultivation a few years later.
- Treatment: only authorized products for biological cultivation are used.
- Natural predators are not eliminated.
- Yield: we aim to keep our yields low, more in line with the previous regulation: around 20% less than allowed by the current law.

## Vinification:

- Maceration: maceration and vinification take 2 to 3 weeks indigenous yeasts
- Maceration and fermentation temperatures under total control.
- Pressing: vertical press; separation of free run juice from pressed juice.

Ageing: Type: in barrels (20% in new oak) Length: 14 to 18 months. Origin of the wood: French oak forests.

**Tasting note by Véronique Boss-Drouhin** - "A wine of great elegance! Intense deep ruby colour. Characteristic aromas of wild cherry combining with fine spice and a subtle note of musk. On the palate, the first impression is of silk. Refined tannins of great breed; lively notes. Lingering aftertaste with a myriad of sensations".

Serving Temp: 61-62°F. Cellaring: 8 to 30 years.

**2021 Vintage:** The red wines are delicate. They offer a nice ruby red colour and aromas of fresh and ripe red fruit. This lovely fruity expression is also present on the palate, with notes of cherry or raspberry. The textures are delicate and the tannins very silky.

















