

Vosne-Romanée 2021

VILLAGE WINE - 100% PINOT NOIR

The site is north of Nuits-Saint-Georges, this is one the most celebrated villages of Burgundy, producing world-famous wines such as Romanée-Conti or Richebourg.

History & Tradition: The Gauls from the village of Vaona were drafted to serve in the army of Caesar for a period of 20 years. As a reward, the Emperor granted them vineyards, some of which were named "Romanée" by the following generations. Soil: chalky marl with excellent drainage and exposure ideally suited to the Pinot Noir grape.

Viticulture: Plantation density: 10,000 vinestocks/ha in order to extract as much as possible from the terroir and limit the production of each vine stock. Pruning: Guyot. Yield: 43 hl/ha - purposely low, in order for the grapes to reveal every nuance of the terroir. Grape Supply: grapes and wines provided by regular supply partners.

Vinification: Maceration: maceration and vinification take 2 to 3 weeks indigenous yeastsmaceration and fermentation temperatures under total control. 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 -"Supreme elegance! Beautiful colour, with intense and bright reflections. The diversity of the aromas is striking: wild cherry, nutmeg, camphor wood, fine leather...Later on, the wine takes on a subtle aroma of truffle, producing the most varied palette. With its perfect balance between tannin and acidity, the wine has a fleshy, sturdy body. Powerful and long aftertaste. A wealth of harmonious sensations characterizes this great Burgundy".

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.

















