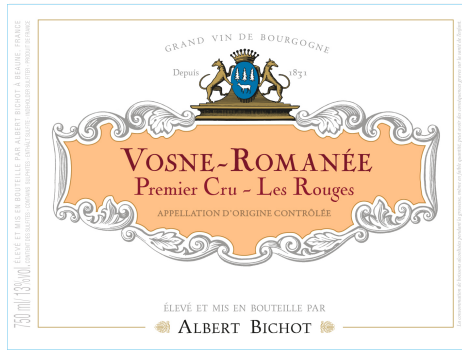


VOSNE-ROMANÉE 1ER CRU "LES ROUGES"



Côte de Nuits

100 % Pinot Noir

AOC Premier Cru

The vineyard:
Rendzina limestone soil

Vinification:
The grapes are handpicked
Temperature-controlled conical oak vats
Cuvaison: 18 to 25 days

Ageing:
100 % oak barrels
20 to 30 % new oak
14 to 18 months

This Vosne-Romanée Premier Cru originates from vines that grow on a slope in the commune of Flagey-Echezeaux overlooking the Echezeaux Grand Cru vineyards.

Tasting notes

Though fruit aromas are predominant when the wine is young (red stone fruit, cherry), delicate spicy nuances are soon revealed. Though this wine's volume and length are underpinned by substantial robustness it is fine and elegant on the palate.

Food/wine pairing

Enjoy with red meats, game served with a sauce, and most cheeses.

Serving and cellaring

Serve between 15 and 16°C.

May be cellared for 7 to 10 years or more.

