



2011

The Vosne-Romanée have sensuality, depth and finesse that distinguish them and give them a place in the heart of Burgundy lovers.

Tasting:

- **To the eye:** A deep ruby color with bright reflections.
- **Nose:** Ripe fruit on spicy background.
- **Palate:** Complex and refined, evolving into the cherry brandy. Slightly spicy, structured by tannins with good length

Food and wine :

Beef steak, game birds, forest fowl, foie gras, roasted lamb, intense flavor cheese (Epoisses, Langres, cîteaux ...) and chocolates.

Service: Uncork one hour before between 16 ° C and 18 ° C

Capacity of aging:

Between 8 and 12 years depending on storage conditions.

Parcel:

- **Variety:** Pinot Noir
- **vineyard area:** 0,73Ha
- **Average age of winery:** 21 years

- **Soil:** Clay - Loam
- **Yield:** 31 HL / ha
- **Size:** Single Guyot

Winemaking:

- Harvest and manual sorting
- Total destemming
- Fermentation in open vat by indigenous yeasts
- Regular Pigeage

Breeding :

- Aged in oak barrels for 18 months (30% new oak)
- Wine neither fined nor filtered
- Bottling at the Domaine

