



2012

*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:** Notes of blackcurrant and raspberry.
- **Palate:** Lots of harmony, volume and roundness.  
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:** 0.73 Ha
- **Average age of winery:** 22 years

- **Soil:** Clay - Loam
- **Yield:** 34HL / 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

