



2013

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

Tasting:

- **To the eye:** purple color with bright reflections.
- **Nose:** Fine notes of red and black fruits.
- **Palate:** Ample, structured, slightly spicy, good concentration, elegant, fresh with good length.

Food and wine :

Beef steak, foie gras, roasted lamb, cheeses intense flavor
(Epoisses, Langres, Cîteaux ...)

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:** 23 years

- **Soil:** Clay - Loam
- **Yield:** 43 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

