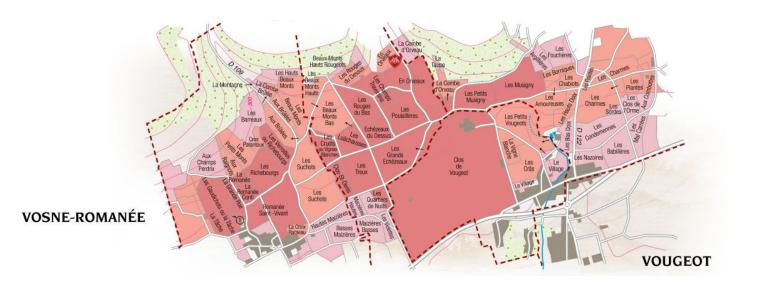


CLIMAT CARD VOSNE-ROMANÉE PREMIER CRU EN ORVEAUX



CLIMAT & TERROIR

Well located climat at the heart of the wine hillside, facing the Musigny Grands Crus and alongside Grands Echezeaux.

Operated vineyard surface: 2800 square meters

Appellation: Vosne-Romanée

Premier cru

Soil: well-drained limestone and gravel with limestone screes

Grape variety: Pinot Noir **Exposure:** East-North/East **Location:** mid-slope

VINIFICATION & AGEING -

Harvest: manual harvest followed by a manual sorting

Vinification: after destalking all the grapes, the berries are put into thermo-regulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be punctuated by push downs in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (100%), preceded by a soft must pressing **Time of ageing:** 12 mois en fût puis 5 mois en masse

TASTING —

Fine and intense nose of ripe fruit notes and spices. Generous and elegant palate on fruits, spices and leather aromas. The tannins are silky and perfectly melted.

Food & wine pairings: Mushroom crusted beef tenderloin, roast veal with chanterelle mushrooms

Cellaring potential: from 5 to 15 years

