



Vosne-Romanée "Aux Réas"

AOC Vosne-Romanée, Bourgogne, France



LOCATION

0.55 hectares of vines planted in 1954.

Its mid-slope position brings complexity to this wine, along with a sophistication worthy of some of the appellation's premier crus.

TERROIR

Located at the intersection of the Nuits and Vosne valleys, these wines are unique for two main reasons:

- Brown soil rich in limestone from the Combe de Vosne ("réas" meaning "small round stones") which brings tension and vigor
- A steep slope ensuring the plot faces almost due south resulting in wonderful maturity

WINEMAKING

The harvesting is done by hand, and the grapes are fully destemmed. The fermentation process spans three weeks with a very gentle extraction.

AGEING

50% of new oak barrels are employed for an aging period of 18 months.

VARIETAL

Pinot Noir 100%

TASTING

The wine opens up with lovely scents of black fruits like blackberry, blackcurrant, and blueberry, mixed with floral notes of violet. On the palate, you will find spicier flavors that give it structure. The finish is lively, with firm and smooth tannins, and a subtle touch of saltiness.

This wine, known for its pure taste, is both fresh and elegant.

