



Vosne-Romanée "Aux Réas"

AOC Vosne-Romanée, Aux Réas,

A wine of great purity whose minerality sets it apart from the standards of the appellation.



PRESENTATION

Giving a wine of great purity where the smoothness and minerality characterizing it places Vosne a little outside the standards of the appellation. The beautiful exposure of this terroir thanks to its gentle south-south-easterly slope always offers a beautiful maturity that contrasts with the freshness of these limestones.

THE VINTAGE

1942 bottles and 60 magnums have been produced for the vintage 2018.

LOCATION

0,55 ha planted in 1954.

This plot located on the edge of the Premier Crus, is at the crossroads of the Combe de Nuits and the Combe de Vosne.

TERROIR

It is a plot with a steep slope where the vines grow practically on the rock which, in places, is flush with the surface of the soil. The upper part of the plot is rather on a rather dark clay soil.

WINEMAKING

Harvesting is manual and entirely destemmed.

3 weeks of fermentation with very light intervention.

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

VARIETAL

Pinot Noir 100%

13 % VOL.

Contient des sulfites.



TASTING

The bouquet has a spicy nose (brown spice) infusing the red berry, black raspberry, cassis, violet and a hint of sandalwood. The palate is sweet on the entry and round, offering lightly spices, red fruit mixed, tangerine and quince, with a touch of menthol toward the lean finish.

