



Richebourg Grand Cru 2017

AOC Richebourg Grand Cru,



PRESENTATION

Always a great depth, it amazes by its length and complexity, it is both structured but elegant.

It is often lacking superlative to describe it, but sometimes, is it necessary to give it rather than just let it carry through the wine.

THE VINTAGE

2125 bottles, 120 magnums, 9 jeroboams have been produced in 2017.

LOCATION

0,52 ha planted between 1931 and 1936.

Located in the historic part south of the appellation, about fifty meters from Romanée and Romanée Conti, this parcel is the oldest of this grand cru.

TERROIR

It is difficult to describe this terroir as it is complex. We find of course clays and limestones but in forms and colors extremely varied, offering this complexity.

VINIFICATION

The harvest is manual with 30% whole clusters.

3 weeks of fermentation with a light extraction.

60% new oak barrels are used for a period between 18 to 24 months.

VARIETAL

Pinot Noir 100%

13.5 % VOL.

TASTING

This is a deep, refined wine and quite exceptional. It presents aromas of black fruit and soft red fruit, notes of spices, violets and the undergrowth. It is immediately extremely elegant on the palate with fine, softened tannins, freshness and aromas of coffee and acidic red fruit; it has impressive length. A cuvée with great aging potential.

