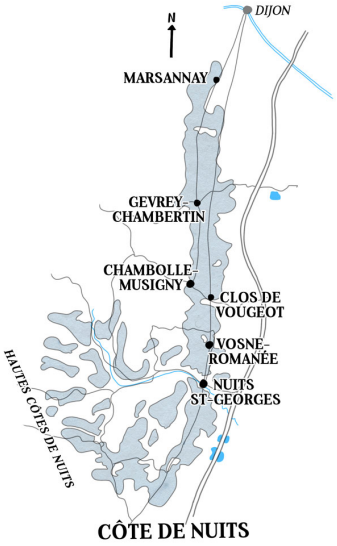
CHANSON

En Bourgogne depuis 1750



Vosne-Romanée

Vosne-Romanée 2017



Grape Variety : Pinot Noir

Soil : Clay, limestone and silica

Site : Village located between Vougeot and Nuits-Saint-Georges which produces some of the most prestigious wines of the Côte de Nuits.

The Vintage 2017 : After a classic winter, spring settled down with warm températures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby color. Intense aromas of cooked red berries (strawberry) on a hint of vanilla. Complex and well-balanced. Dense and silky texture. Well-shaped tannins. Long and fruity aftertaste.

Food pairing : Game (pheasant), poultry and all the classic cheeses (Epoisses, Langres, Citeaux).