

CHANSON

En Bourgogne depuis 1750



Vosne-Romanée

Vosne-Romanée 2016

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 2016 : After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and millerandage (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine. 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. Floral fragrances (violet) mixed with aromas of ripe black cherries on a hint of spices. Complex and well-balanced. Deep and fleshy texture. Elegant oak note. Well-integrated tannins. Generous aftertaste.

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