



Vosne-Romanée



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the Côte de Nuits region (Côte-d'Or).

This *appellation* includes **14 Premiers Crus Climats**.

Producing communes: **Vosne-Romanée, Flagey-Échezeaux**.

The commune of Vosne-Romanée produces 6 *Grands Crus* and the commune of Flagey-Échezeaux 2 *Grands Crus* (see *Appellation* sheets Nos. 38 and 63).

On the label, the *appellation* VOSNE-ROMANÉE and VOSNE-ROMANÉE PREMIER CRU may be followed by the name of the *Climat* of origin.

TASTING NOTES

Shades of **red** vary from pure ruby to black tulip and are often quite intense. At other times the wine is a fiery red darkening to garnet with a touch of crimson. Ripe fruit over spices is frequently the main ingredient of the bouquet, modified by the presence of strawberry, raspberry, bilberry, or blackcurrant. These refined and well-blended aromas evolve with age into cherries-in-brandy, preserved fruits, leather and fur, and gamey/woodland scents. On the palate the wine is velvety and distinguished - the *Pinot Noir* at the top of its form. The wine may seem a little austere in its youth; it needs time in the bottle to develop structure and fleshy texture. Often full-bodied and voluptuous, this wine is the equivalent of a Rubens nude.

SERVING SUGGESTIONS

The powerfully tannic but nevertheless perfectly smooth build of this spicy, opulent, and meaty wine inclines it towards strongly-flavoured meats with a markedly fibrous consistency which the wine can tame and envelop. Good-quality poultry, lamb (patiently oven-roasted), and roast feathered game are easy first choices. But a thick cut of lean, firm-textured beef will match the wine's fullness, while spicy couscous with poultry will be equally delighted with such a wine for company. A less obvious pairing - *foie gras poêlé* - also has its advocates amongst serious foodies. This wine has a sufficient force of personality to accompany intensely-flavoured cheeses such as Époisses, Langres, Saint-Florentin, or Aisy cendré, as well as Cîteaux.

Serving temperature: 14 to 16°C.

