



# 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-Echezeaux.**

The commune of Vosne-Romanée produces 6 *Grands Crus* and the commune of Flagey-Echezeaux 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.

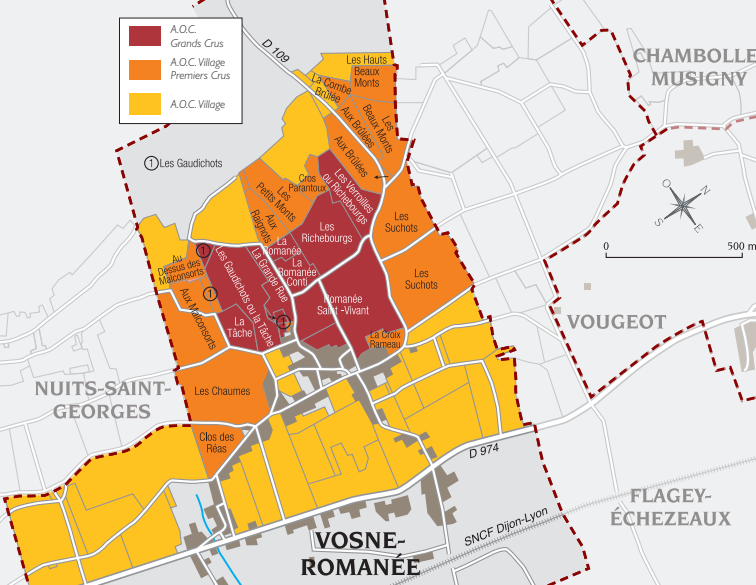
## TASTING NOTES

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 Epoisses, Langres, Saint-Florentin, or Aisy cendré, as well as Cîteaux.

**Serving temperature:** 14 to 16°C.



## LOCATION

"Bourgogne has produced nothing better than this little corner where all her charms come together". So wrote Gaston Roupnel Burgundian author, celebrated historian of the French countryside. This "central pearl in Bourgogne's necklace" harbours fabled *Grands Crus*: ROMANÉE-CONTI, ROMANÉE SAINT-VIVANT, LA ROMANÉE, LA TÂCHE, LA GRANDE RUE, RICHEBOURG, and, in the neighbouring commune of FLAGEY-ECHEZEUX, ECHEZEUX and GRANDS ECHEZEUX. Close to this paradise, the *appellation Village* VOSNE-ROMANÉE and its *Premiers Crus* express the *Pinot Noir* grape at its heavenly best.

## SOILS

The plots growing the communal *appellation* lie either at the top of the slope or at its foot on either side of the *Grand Cru Climats* and in some cases reaching the same altitude. The soils are limestone mixed with clayey marls. Depth of soil varies from some tens of centimetres to 1 metre deep. The exposure is easterly.

## COLOUR(S) AND GRAPE VARIETY(IES)

**Reds only - *Pinot Noir*.**

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.

**149.47 ha** (including **56.01 ha** *Premier Cru*).

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.

**5,584 hl** (including **1,962 hl** *Premier Cru*).

\*In 2022 \*\*5-year average, 2017-2021

## PREMIERS CRUS CLIMATS

Commune of Vosne-Romanée: **Les Beaux Monts, Les Suchots, Aux Brûlées, La Croix Rameau, Clos des Réas, Les Gaudichots, Les Chaumes, Aux Malconsorts, Au-dessus des Malconsorts, Cros Parantoux, Aux Raignots, Les Petits Monts.**  
Commune of Flagey-Echezeaux: **Les Beaux Monts, Les Rouges, En Orveaux.**