



VOSNE-ROMANÉE 2015

BC Hosp \$74.99 +134133 Wholesale \$63.49 (SPEC)



+134133

Domaine Gille Vosne-Romanée vines are harvested manually. Vinification starts with five days of cold maceration in a small oak vat. Then natural fermentation gently begins by itself without external yeast or temperature control. Maturation, in fine texture medium toasted oak barrels (1/3 new), lasts 18 months.

TERROIR

Location: Two parcels: "La Croix Blanche" and "Les Basses Maizières" north and south facing plots in Vosne-Romanée village.

Vineyard: Limestone and clay - 10 000 vines/hectare – yield: 35hl/ha.

Training: Ploughing, guyot pruning, free of pesticides and herbicides

TASTING NOTES

Temperature: Best served between 14°C and 16°C (64°F – 68°F)

Colour: Dark and Ruby.

Nose: Find dark fruit including blackberry, blueberry, blackcurrant, floral and spice aromas.

Palate: This wine is remarkably well balanced and consistent and has enough structure to develop over age.

Ageing: 20 years

PAIRING

Perfectly fit for roasted meet, game with sauce, and cheese. It can also stand up to spicy dishes.

Alcohol: **13%**
Soil: **Chalky and limestone**
Varietals: **100% Pinot Noir**
Appellation: **Vosne-Romanée**
Case: **12 x 750 ml**



AWARDS

Vosne Romanée 2013
Décanter WWA 2015 Silver

