

The velvety texture of a legendary terroir in
Premier Cru. Aromatic complexity and
elegant tannins illustrate the family heritage.

HÉRITAGE

Vosne-Romanée 1er Cru *Les Chaumes*



Varietal: Pinot Noir / **Appellation:** Vosne-Romanée / Rouge
Level: 1er Cru / **Average production:** 900 bottles

TASTING NOTES AND PAIRINGS

This wine, with its brilliant, deep colour and ruby highlights, reveals a velvety nose of ripe fruit and raspberry. Elegant and refined, it seduces with its concentration and long finish on the palate. Slightly oaky, it pairs well with grilled hanger steak, rack of veal with chanterelle mushrooms or pan-fried chanterelles. Serve between 14 and 16°C.

OUR VINEYARD

Located between Vosne-Romanée and the famous grand cru 'La Tâche', this vineyard plot is planted on a gentle slope facing east. Covering an area of 0.15 hectares, these very old vines, which are over 120 years old (they were planted in 1901!), grow on clay-limestone soil with a limestone subsoil.

VINIFICATION AND AGEING

Hand-picked grapes. Rigorous sorting of grapes upon arrival at the winery. Partial or total destemming depending on the vintage. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Devatting then pressing of the marc. Aged for 12 to 18 months in French oak barrels before bottling.

AWARDS

Burghound: 90-92/100 for the 2020 vintage.

