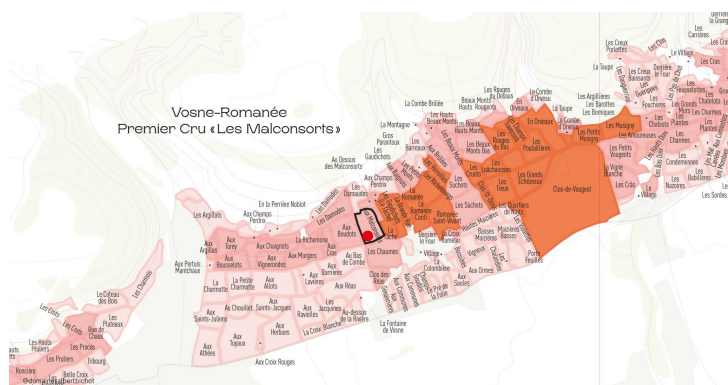


VOSNE-ROMANÉE PREMIER CRU "LES MALCONSORTS" DOMAINE DU CLOS FRANTIN



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Limestone rendzina soil
 Surface area of the vineyard : 4,35 ha
 Age of vines : 35-40 years old



PRESENTATION

"Les Malconsorts" is an exceptional Premier Cru from Vosne-Romanée. We are lucky to own 4.75 acres of vines in this jewel of a Climat located immediately adjacent to some mythical plots. As the crow flies, Romanée-Conti is less than 400 metres away and Richebourg less than 600!

This Climat's name is thought to refer to legal disputes between litigants who did not exhibit fair behaviour - hence the "mal" - to gain ownership of this magical piece of land that they held as common property ("consorts" in Latin).

Lying adjacent to "La Tâche", "Les Malconsorts" is located in an area that is known to receive a particularly high amount of sunshine.

WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (35 to 40% new barrels) for 16 to 17 months.

TASTING

This wine expresses the exceptional character of a great terroir combined with a great grape variety. Its fine, complex nose features notes of red and black fruit (cherry, raspberry, blackcurrant) combined with delicate nuances of oak and subtle hints of spices. On the palate, this wine's smooth, full-bodied texture is supported by elegant tannic structure. An exceptional, classy wine that is endowed with remarkable length.

SERVING

Serve at 16-17°C (60-62°F).

Long aging potential: 7 to 10 years and more.

FOOD PAIRINGS

Finely prepared roasted or stewed meats (beef, lamb, pork, game, duck)

Medium cheeses

Recipe suggestion: beef tournedos Rossini

QUOTES

Tim Atkin: 95/100

Jasper Morris: 93-96/100 (2022)

Decanter Worldwine Awards: 97/100, Platinum Medal (2021)

