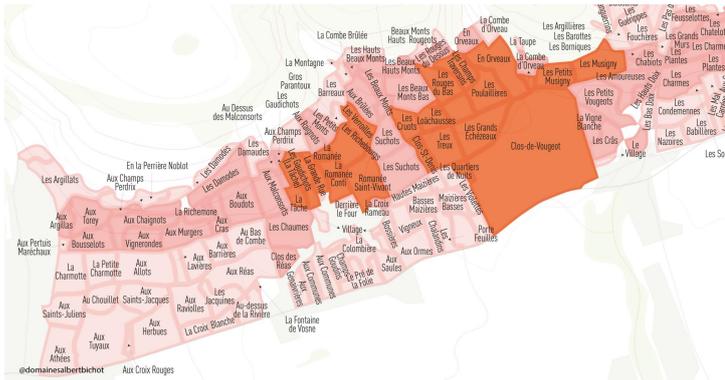


# VOSNE-ROMANÉE DOMAINE DU CLOS FRANTIN



LOCATION  
Bourgogne

VARIETAL  
Pinot Noir

## TERROIR

Predominantly limestone-based brown soil  
Surface area of the vineyard : 2,72 ha  
Age of vines : 35-40 years old



## PRESENTATION

It is in this small village with its 512 acres of vines at the heart of the Côte de Nuits that some of Burgundy's most renowned red wines, such as Romanée-Conti and Richebourg are produced. Our vines are in the "Damaudes" and "Maizières" Climats, an alliance of two contrasting yet superbly complementary terroirs.

## WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.  
Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.  
Aging in oak barrels (25 to 35% new barrels) for 14 to 16 months.

## TASTING

Complex nose combining scents of red and black fruit (cherry, raspberry, blackberry...) with subtle notes of tobacco, tea and spices. This wine starts off velvety on the palate and boasts perfect harmony - rich and full bodied, silky tannins, volume and power. The finish is long and flavourful.

## SERVING

Serve at 15-16°C (59-61°F).  
Aging potential: 5 to 7 years and more.

## FOOD PAIRINGS

Roasted or stewed meats (beef, lamb, duck, game)  
Medium cheeses

## QUOTES

Tim Atkin: 93/100 (2023)  
Tim Atkin: 92/100 (2022)  
Wine Spectator: 91/100 (2021)

