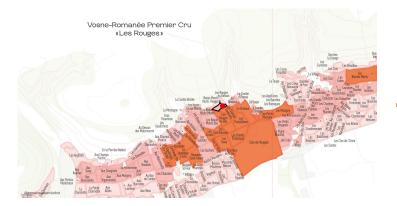


# VOSNE-ROMANÉE PREMIER CRU "LES ROUGES" DOMAINE DU CLOS FRANTIN



### LOCATION

Bourgogne

### VARIETAL

**Pinot Noir** 

## **TERROIR**

Sandy and peeply calcareous clay soil Surface area of the vineyard: 0,46 ha Age of vines: 35-40 years old



#### **PRESENTATION**

It is in this small village with its 518 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.

The "Les Rouges" Premier Cru, located in the commune of Flagey-Echezeaux, benefits from a position on the slope that overlooks the Echezeaux Grand Cru.

#### WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21

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

#### **TASTING**

The very sophisticated nose features scents of red fruit (cherry, raspberry...) and mild spices. On the palate, this full-bodied, fleshy wine boasts bold yet elegant tannic structure. Lovely length on the finish.

#### **SERVING**

Serve at 16-17°C (60-62°F).

Aging potential: 5 to 7 years and more.

## **FOOD PAIRINGS**

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

Medium cheeses

Recipe suggestion: duck breast with green pepper sauce

## **QUOTES**

Wine Spectator: 93/100 (2020) Allen Meadows: 90-93/100 (2020) Allen Meadows: 91-93 (2019)





