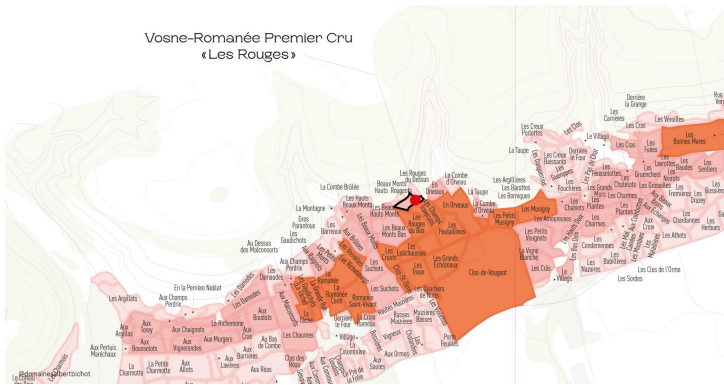


VOSNE-ROMANÉE PREMIER CRU "LES ROUGES" DOMAINE DU CLOS FRANTIN



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 days.

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)

