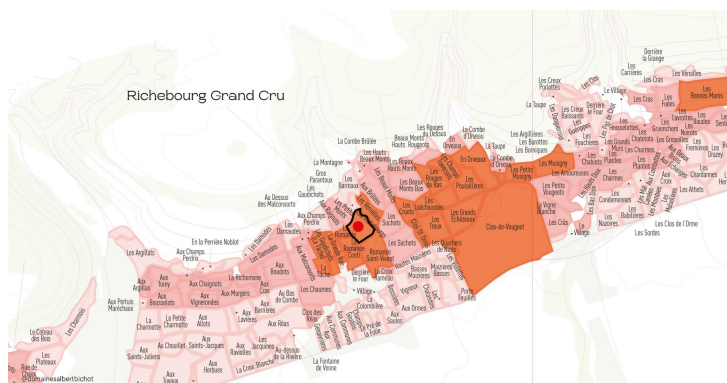


# RICHEBOURG GRAND CRU DOMAINE DU CLOS FRANTIN



## LOCATION

Bourgogne

## VARIETAL

Pinot Noir

## TERROIR

Calcareous clay soil

Surface area of the vineyard : 0,17 ha

Age of vines : 35-40 years old



## PRESENTATION

At the heart of the plots found in Vosne-Romanée, Richebourg is unquestionably one of the best known and most sought-after Grand Crus in the Côte de Nuits. The appellation covers just 20 acres, and yields an annual production of no more than 40,000 bottles.

The hilly landscape in the surroundings created by the Concœur combe and the proximity of the parent rock are features of the terroir that lend this wine its unique character.

## WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.

Fermenting maceration in a thermoregulated stainless steel vat for 18 to 21 days.

Aging in oak barrels (40 to 50% new barrels) for 16 to 18 months.

## TASTING

This wine expresses the exceptional character of a great terroir combined with a great grape variety. Its complex nose features notes of red and black fruit, spices and cocoa, which are underscored by a hint of smoke and will evolve over time toward scents of forest undergrowth and leather. On the palate, this dense, rich wine boasts well rounded tannins that make it absolutely sumptuous. Remarkable length on the finish.

## 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 to mature cheeses

Recipe suggestion: beef tournedos Rossini

## QUOTES

Allen Meadows: 91-94/100 (2023)

Allen Meadows: 92-95/100 (2022)

Allen Meadows: 91-94/100 (2020)

