



Vosne Romanée 1er Cru *"Aux Brulées" 2015 / 2016*



Origin: Located in the heart of the Côte de Nuits, above the village of Vosne- Romanée the appellation has the most fabulous red Grands Crus of Burgundy. The Climat "Aux Brûlées" is located on the heights of Vosne-Romanée, just above the Richebourg plot.

Vinification: Traditional vinification in thermo-regulated stainless steel. Pre- fermentation - cold maceration. Long fermentation during which pigeages and pumping over are performed. Post fermentation maceration at 30°C for 5 days. Aged in oak barrels for 16 months. 40% new oak and 60% oak barrels used between 1 and 3 times. The oak is mainly sourced from the Vosges region.

Soil: Limestone mixed with clay marl.

Colour: Deep red color with slightly coppery highlights.

Nose: Beautiful aromatic notes of strawberry, violets, coffee and wax.

Palate: From the onset on discovers a powerful wine, finely marked by woody and spicy aromas, with tannins that admire the finish, and give an incredible length.