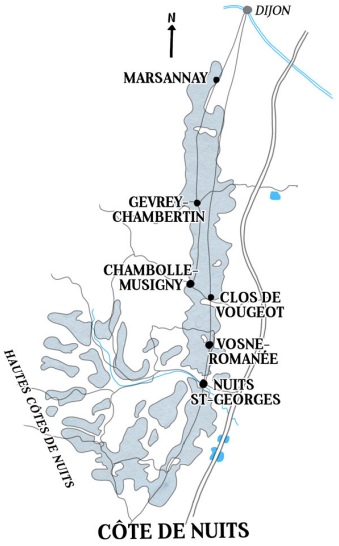
CHANSON

En Bourgogne depuis 1750




*Vosne-Romanée*

# Vosne-Romanée 2018

**Grape Variety :** Pinot Noir

**Soil :** Clay, limestone and silica

**Site :** Village located between Vougeot and Nuits-Saint-Georges which produces some of the most prestigious wines of the Côte de Nuits.

**The Vintage 2018 :** After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots.The harvest started in the last days of August with an excellent maturity of the grapes. The red wines are crunchy, deep and dense with an outstanding aromatic complexity. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

**Tasting :** Bright ruby color. Floral fragrances (violet) mixed with refreshing aromas of ripe black cherries on a hint of liquorice. Complex and well-structured. Deep and tight texture. Delicate oak note. Generous aftertaste.

**Food pairing :** Game (pheasant), poultry and all the classic cheeses (Epoisses, Langres, Citeaux).