Bourgogne de Vigne en Verre

Domain Jérôme Chezeaux

Classification :

Village

Région : La Côte de Nuits

Cépage : Pinot Noir

Température de service :
16 to 18°C

Durée de conservation :
5 to 15 years

Vosne-Romanée (Red)

La Côte de Nuits - Pinot Noir

Origine

Domaine Chezeaux has 61.93 ares of vines in this appellation, in locations known as "Bossières" and "Basses Maizières". The soil is made up of limestone marl. The vines have an east\southeast exposure, at an altitude of 220-240m.

Vinification

Vinification is traditional. The harvested grapes are fermented in open vats for between 18-21 days, depending on the year. The grapes undergo 2-3 days cold maceration before the start of fermentation. Pumping-over and cap punching operations ensure that the grape matter is well distributed throughout the wine. After de-vatting, the wines are transferred into 228 litre oak barrels (of which 30% are new each year), where they will spend 15-18 months before being bottled.

Notes de dégustation :

Vosne Romanée wines denote, above all, elegance. Their mellow character dominates and is sustained by fairly discreet tannins and acidity. They boast aromas of wild cherries, nice quality leather, nutmeg and black truffles.

Mets d'accompagnements

Pairs well with game (venison, boar, etc.), red meat in a wine sauce or with mushrooms, and extra mature cheeses.

Bourgogne de Vigne en Verre - RN6 En Velnoux - 71700 TOURNUS - FRANCE
Tél : 03 85 51 00 83 - Fax : 03 85 51 71 20
E-mail : contact@bourgogne-vigne-verre.com - Site internet : www.bourgogne-vigne-verre.com