



Vosne-Romanée Aux Raviolles

Grape variety :

100% Pinot Noir

Soil :

Limestone resting on marl, very permeable, composed of scree that contains erosion.

Vinification / Ageing :

Harvested by hand. Sorted and destemmed.

Alcoholic fermentation in open vats for around 15 days, with 2 punchings of the cap per day at the start.

Aged in oak barrels (with only 10% new barrels) for 13 months.

Alcohol content: 13°.

Tasting notes :

Colour: Vermilion to ruby red. Nose: Aromas of black fruit (blackcurrant, bilberry) and spices.

Palate: Powerful, with rich, well-balanced tannins whose structure ensures good ageing potential.

Food and wine pairing :

Poultry, Charolais, foie gras, Burgundy cheeses (Epoisses, Langres, Soumaintrain).

Serving temperature: 15°C