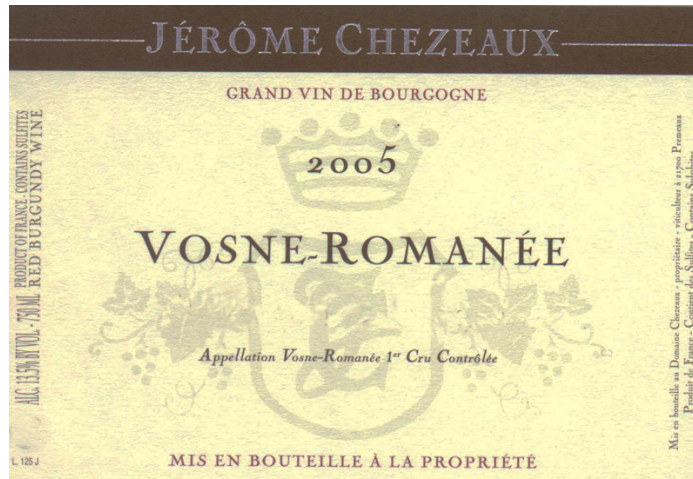


Jérôme Chezeaux



Vosne-Romanée



At a Glance:

- **Appellation:** AOC Vosne-Romanée
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .5 ha of vines in the Aux Réas, Bossières, and Mezière lieux-dits.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines trained in Guyot and planted at 10,000 vines/ha
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks following total destemming and a 3-4 day cold soak.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 18-24 months in 228-l barrels (10% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest, racking, and bottling; c. 20 mg/l free.

In The Glass:

At first whiff, it is clear that one has left the Nuits appellation with this Chezeaux wine. The fruit here is dark, with regal notes of truffle and lavender. The texture is softer and more fruit-forward than his wines from Nuits-Saint-Georges, and the tannins are a bit finer and more forgiving, a complex village level wine that punches way above its weight.