

Régis Forey



Vosne-Romanée Les Gaudichots 1er Cru



At a Glance:

- **Appellation:** AOC Vosne-Romanée 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 1,200-1,500 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .3 ha of vines in the Gaudichots 1er cru, directly above La Tâche and adjacent to Domaine de la Romanée Conti's Gaudichots holdings
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines trained in Guyot and planted in 1930 at 10,000 vines/ha
- **Average Yields:** 40-55 hl/ha
- **Average Harvest Date and Type:** Manual, early-mid September

In The Cellar:

- **Fermentation:** After partial destemming (c. 70%) and a 3-4 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 22-26 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in foudre in early spring
- **Élevage:** 16-20 months in 228-l oak barrels (20-50% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied only at bottling

In The Glass:

The most fabled wine of the Forey cellar, Gaudichots is the climat from which La Tache was born—the beating heart at the very center of the Vosne-Romanée appellation. In fact, it was Neal back in 1983 who first convinced Jean Forey to begin bottling it separately rather than blending it into his village-level Vosne-Romanée (!), and it has been one of our rarest and most sought-after jewels ever since.