

Régis Forey



Vosne-Romanée Les Petits Monts 1er Cru



At a Glance:

- **Appellation:** AOC Vosne-Romanée 1er Cru
- **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 .2 ha of vines in the Petits Monts 1er cru, just above the Richebourg grand cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines trained in Guyot and planted in 1970 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:

Forey's duo of Vosne-Romanée premier crus justifiably represent some of the most coveted red Burgundies in our entire portfolio. Les Petits Monts is situated just above grand cru Richebourg in the prime fillet of the appellation, adjacent to the legendary Cros Parantoux. The wine's kinetic, mineral-drenched palate culminates in a notably long and graceful finish.