

# Régis Forey



## 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 1 ha of vines divided among 14 parcels, scattered throughout northern Vosne-Romanée
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Oldest Vines planted in 1942, vines average 40 years old; trained in Guyot and planted 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. 60%) 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 barrel in early spring
- **Élevage:** 16-20 months in 228-l barrels and 500-l demi-muids (10% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied only at bottling

### In The Glass:

Forey's Vosne-Romanée demonstrates why Vosne has long been the highest-acclaimed village in the Côte d'Or. What it lacks in flesh is more than made up by its mineral drive, and its tight-grained tannins counterbalance the fruit's silkiness with a hint of austerity. A few years of patience should do this wine the necessary favors to display Vosne in its full balance of power and elegance.