

Régis Forey



Vosne-Romanée Menhir



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 foudre in early spring
- **Élevage:** 16-20 months in tronconic oak foudre
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied only at bottling

In The Glass:

In recent vintages Régis Forey has begun ageing a portion of his Vosne village wine in tronconic wood foudres, shaped similarly to the Menhir standing stones that stretch across Celtic areas of Europe. In today's warming climate, Burgundy's average cellar temperatures are higher than in eras past, and vessels such as these counteract the accelerated development these warmer cellars foster. Tasting the Jarre, and Menhir cuvées alongside the village Vosne leads to fascinating contrasts.