

Jean Chauvenet



Vosne-Romanée



At a Glance:

- **Appellation:** AOC Vosne-Romanée
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 1,500-1,800 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .31 ha of vines in the Raviolles lieu-dit, just south of Vosne
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average vine age 75 years, oldest vines over 100 years old, all trained in Guyot and planted at 11,000 vines/ha
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, early-mid September

In The Cellar:

- **Fermentation:** After total destemming and a 4-5 day cold soak, wine ferments spontaneously in stainless-steel tanks for 3-4 weeks.
- **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:** 15-18 months in 228-l barrels (15-20% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest, racking after malolactic, and bottling, with c. 15-20 mg/l free

In The Glass:

Although this wine displays some of the classic exotic-spice aromas of Vosne, as well as a slightly silkier texture as befits the appellation, it is in a sense very much a Vosne-Romanée as rendered by a Nuits-Saint-Georges specialist: firmly mineral, gutsy in spirit, and built to last. The domaine's very old vines here—some over 100 years of age—contribute to a wine of notable density and sap.