



Vosne Romanée

Vosne-Romanée

From just north of Nuits-Saint-Georges, the wines of Vosne-Romanée are produced in clay-limestone soil which is particularly suited to the production of great red wines.



Grape Variety

100% Pinot Noir

Tasting Note

Colour	Very elegant cherry-red hue, with violent tints; average limpidity and acceptable brilliance.
Nose	On the nose, you can detect aromas of cherry and small red fruit, quite intense and very pleasant. An extremely delicate wine.
Palate	On the palate, you will discover red fruit, fatness and silky tannins.
Ageing	You will be able to appreciate the qualities of the wines of Vosne Romanée after only four to eight years, but they will gain in finesse for a few years more.
Service	You should taste them at around 16 to 18°C (61 to 64°F). At this temperature, this great wine will offer the best of its taste characteristics.

Food Pairing

The fine wines of Vosne Romanée can be cast in the role of showing to their advantage roasts, game meat with sauce, and fine cheeses.