

Vosne-Romanée aux Brûlées



Appellation

Officially a 'premier cru', but possessing the class of a 'grand cru'.

Tasting

This is a powerful aristocrat of a wine, to be taken seriously. The impression is one of concentration, and the touch of spiciness it frequently offers us shows that its name is well chosen. It is true to the 'terrior' of Vosne in that its strength is not expressed through aggressive elements. On the contrary, it is a well-balanced and complex wine.

Keeping

It is not easy to grasp the complexity of Vosne Brûlées immediately, but you can comprehend its majesty. It is always an impressive wine, but you often say to yourself: "I should have waited longer".

Maturing

A wine which goes at its own pace, which is not a very fast developer. When you taste it from the cask, you are stuck by its potential. Its complexity appears later. It is more 'solar' than 'Cros Parantoux', and therefore appears easier to drink, even if it evolves more slowly. As far as casks are concerned, it isn't hard to please: it is happy with the best Bertranges and Tronçais oak.

Vinification

One of the few wines which makes itself..., or which requires very little intervention at least.

Vines

Most of the original planting dates from the 1930s. The grapes are archetypal tiny 'millerand' berries. They always possess a high degree of concentration and can remain on the vine for a long time without spoiling. The balance between sugars and acidity is excellent.

Surface area, situation & orientation

This magnificent 'terrior' lies at the foot of the slope, just below Richebourg, oriented towards the east. It is situated at the beginning of a 'combe' and therefore subject to a certain coolness. The soil is not deep at all, and the plough often comes in contact with large stones or even scrapes the underlying rock itself.