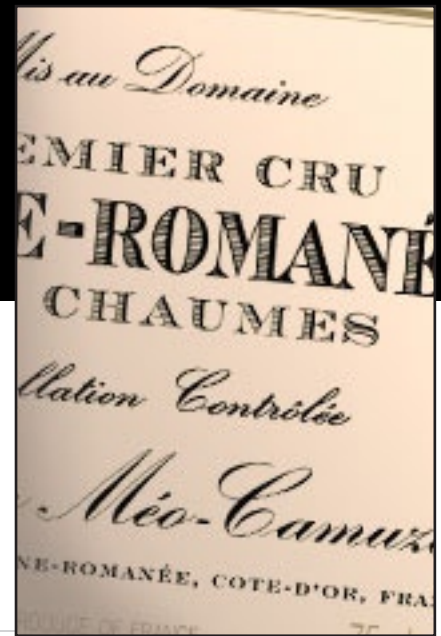


Vosne-Romanée les Chaumes



Appellation

Premier Cru

Tasting

There is much finesse and elegance in this wine, very typical of the Vosne-Romanée appellation. Fullness and charm coexist here in a wine which is not as awe-inspiring as the superb 'crus', 'les Brûlées' and 'Cros Parantoux', but which is easy to drink and will quickly seduce you.

Keeping

The good vintages age well, but this wine has a distinct advantage in its youth: indeed, its finesse makes it ideal for early tasting.

Maturing

In casks, its development depends on the vintage; but generally speaking, it remains a wine which can be assessed fairly early, and which rapidly gives you an idea of the general character of a year.

Vinification

There's no need to worry about finesse, and in this case, the vinification requires a little more extraction in order to push the wine to its limits. The cap will be broken up more often and the vatting temperatures will be a little higher.

Vines

The years of the plantings are fairly different: the late 50s for one part and during the 70s for the other. The older part is almost the more productive and gives fairly large cylindrical grapes. The sugar-acid balance is excellent. The younger part gives smaller grapes, sometimes even small grapes, but riper with less structure.

Surface area, situation & orientation

At the foot of 'la Tâche' and 'les Malconsorts', in a slightly deeper clay soil, we have the good fortune to possess two plots of a total surface area of about 3 acres. With its classic eastward orientation and good supply of water, it is a fairly 'solar' vineyard which cannot be considered as a late ripener.