



VOSNE-ROMANÉE



Domaine Gille Vosne-Romanée vines are harvested manually. Vinification starts with five days of cold maceration in a small oak vat. Then natural fermentation gently begins by itself without external yeast or temperature control. Maturation, in fine texture medium toasted oak barrels (1/3 new), lasts 18 months.

TERROIR

Location: Two parcels: La Croix Blanche and Les Basses Maizières north and south facing plots in Vosne-Romanée village

Vineyard: Limestone and clay - 10 000 vines/hectare – yield: 35hl/ha.

Training: Ploughing, guyot pruning, free of pesticides and herbicides

TASTING NOTES

Temperature: Best served between 14°C and 16°C (64°F – 68°F)

Colour: Dark and Ruby.

Nose: Find dark fruit including blackberry, blueberry, blackcurrant, floral and spice aromas.

Mouth: This wine is remarkably well balanced, consistent and has enough structure to develop over age.

Potential: 20 years

PARING

Perfectly fit for roasted meat, game with sauce, and cheese. It can also stand up to spicy dishes.

- ✓ Alcohol: **13%**
- ✓ Soil: **Chalky and limestone**
- ✓ Grapes: **100% Pinot Noir**
- ✓ Appellation: **Vosne-Romanée Village**

AWARDS

Vosne-Romanée 2013

Decanter WWA 2015 **SILVER**

Vosne-Romanée 2020

Decanter WW 2022 **SILVER 93**



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