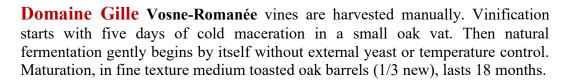


VOSNE-ROMANÉE

Nine GILLE Propriétaire-Recola Mine La JI 200 - Note East Corps From Wie en Austrille au Donnée





TERROIR

<u>Location:</u> Two parcels: La Croix Blanche and Les Basses Maizières north and

south facing plots in Vosne-Romanée village

<u>Vineyard:</u> Limestone and clay - 10 000 vines/hectare – yield: 35hl/ha. Ploughing, guyot pruning, free of pesticides and herbicides

TASTING NOTES

<u>Temperature</u>: 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

Décanter WWA 2015 SILVER

Vosne-Romanée 2020

Decanter WW 2022 SILVER 93



