



Vosne-Romanée 2013 6x75cl

Winemaker Notes

Widely considered the greatest of all Burgundy's villages, this wine is a classic Vosne-Romanée, elegant and silky with great finesse and succulence, with a supple mouth-feel and great balance.

Vineyard

The vineyards of Vosne Romanée are situated north of Nuits Saint George. The 2 communes of Vosne and Flagey Echezeaux can lay claim to the Vosne Romanée appellation, which produces only red wines. The Vosne Romanée appellation covers a 105 ha surface, 13 ha at Flagey Echezeaux.

Winemaking

This wine is fermented in open vats for 3-4 weeks to obtain an optimal expression of the soil, then it is aged for 18 months in oak barrels.

Vintage

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested. Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

Food match

Mature Strong Cheeses

Feathered Game



Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.49

Total Acidity

5.84 g/l

Drinking Window

2024 - 2033

Tasting Guide



Tasting note printed

23/01/2025