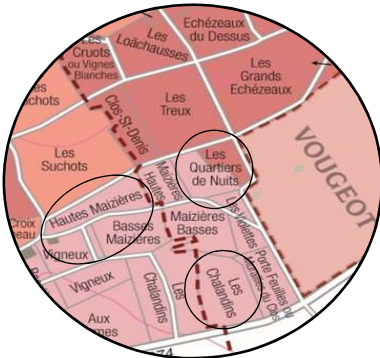




VOSNE-ROMANÉE

2022



WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Grapes are totally destemmed. Full maceration lasts for 15 days and alcoholic fermentation is realized with natural yeasts.

AGING

After maceration, free and press wines are separated for aging.

Aging is taking place 100% in traditional Burgundian 228 liters barrels during 12 months with around 20% of new barrels.

We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

Then the wines spends 7 months in tanks before bottling.

TERROIR

Our vineyards producing our Vosne-Romanée are located in the climats 'Les Quartiers de Nuits', 'Les Hauts Maizières' and 'Les Chaladins'.

Total area : 1,05 hectares (2,471 acres) planted between 1921 and 1980.

Climat & Soil : the 3 plots are located in the north of Vosne-Romanée, touching Vougeot Grand Cru. The soil is a classic mix of limestone and clay. However the plot 'Les Hauts Maizières' offers a solid calcareous entrochal.

TASTING NOTES

EYE

Pure and brilliant red colour with purple tints

NOSE

The nose is expressive, showing red - black fruits and clove aromas.

It develops floral notes like violet.

PALATE

Tannins are silky and give to this wine a beautiful elegance.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or cellared for 15 years.

FOOD & WINE PAIRINGS

Our Vosne-Romanée 2022 will perfectly pair grilled red meats or a chocolate tart.



Domaine des Perdrix
Rue des écoles - 71640 Mercurey
Tél : +33 (0)3 85 45 86 55
contact@domaines-devillard.com
www.domainesdesperdrix.com