

*David Duband*



## VOSNE ROMANÉE

*2012*

### *Tasting notes*

A beautiful carmine red color.

The nose is of intense black fruits with hints of vanilla and black currant jam.

The palate is structured with a long, powerful finish.

Food Pairing: Wild boar with cranberry sauce

### *Wine Making*

The grapes are picked by hand, sorted and vinified with 50% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (30% new oak barrels and 70% of 1, 2 and 3 year-old barrels). After 14 months in barrel, the wine is racked into tank where it rests for three months before bottling. The wine is neither fined nor filtered.

*Ages of the vines* - 35 years

*Exposure* - East

*Soils* - Thin brown  
limestone