

David Duband

VOSNE ROMANÉE

2013



Tasting notes

The dress is of beautiful carmine red, brilliant and crystal clear one.

The nose is intense in black fruits with notes of vanilla and blackcurrant jam.

The mouth is structured with one finale long everything in power.

Salad of feet of pig in truffles

Wine Making

Grapes are manually collected, sorted out, and converted into wine with 80 % in whole grape harvests. During 17 days of vatting, between pigeages 5 - 7 in feet are practised, as well as reassemblies. After the pressing, wines are cleaned out during 2 weeks and put in barrels. The breeding is made for 40 % in new barrels and 60 % in barrels of 1, 2, 3 years. After 14 months of breeding wines are taken away in tank during 3 months and bottled without filtration and sticking.

Ages of the vines - 35 years

Exposure - East

Soils - Thin brown
limestone