

*David Duband*



## VOSNE-ROMANÉE

*2021*

### *Tasting notes*

Sapid aromas of Fuji red apple, bakes red fruits, notes of oud and dried laurel leaves. Smell of black tea and cardamom seeds. Thin backbone of powdery chalk to blend everything together.

Vibrant and chalk based taste deeply mineral, the fruity side is a splendid entrance for the aromatic complexity. Endless aftertaste.

Goes well with: Wild trout ballotine with sage and redcurrants served with baked ratatouille pie.

### *Wine Making*

The grapes are hand-picked, sorted and 60% of the wine is made from whole grapes. During the 15-day vatting period, between 5 and 7 cap punchings are carried out, as well as pumping over. After pressing, the wines are settled for 2 weeks and placed in barrels. 30% of the wine is matured in new barrels and 70% in barrels aged between 1 and 5 years. After 13 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtration or fining.

*Ages of the vines* - : 35 years

*Exposure* - : East

*Soils* - : Thin brown  
limestone