

David Duband



VOSNE-ROMANÉE

2022

Tasting notes

Very floral fragrance of rose, peony, lily and violet. Aromas of lavender, cooked red cherries, blackberry jam and raspberry jelly. A touch of sap and sawdust. Notes of white pepper and dried orange.

Very finely chiselled palate. Magnificent aromatic structure with very fine tannins and sublime length on the palate. The acidity further enhances the aromatic depth.

Goes well with: Ibãima shoulder of pig, vegetable tian, gently reduced port sauce.

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