

Joseph Drouhin® Vosne-Romanée



North of Nuits-Saint-Georges, the village of Vosne-Romanée produces some of the best known wines of Burgundy, Romanée Conti and Richebourg being the most famous.

The clay and limestone soils are particularly well suited to the production of great red wines.

The unique grape variety used is the Pinot Noir.

At Joseph Drouhin, we want all of our wines to be the best expression of their terroir, which is why typicity is very important.

Grapes are picked by hand. Fermentation is traditionally in open wooden fermenters. The young wine then stays in barrels for an average of 18 months before being bottled.

In brief:

Grape variety: Pinot Noir

Style of the wine : The wines of Vosne-Romanée are above all elegant. Their smooth richness is balanced by a certain amount of tannins and acidity. They have plenty of body, with a long, powerful and lasting aftertaste which brings to mind the smell of cherries, strawberries and undergrowth.

Serving : 16°C.

Food harmony : “Coq au vin”, grilled meat and cheeses.

Vintage : Beautiful, intense red color. The complex aromas lean towards red and black berries (blackberry, cassis, dark cherries...). On the palate, the wines are rich and fleshy, warm and silky and not without an appealing tannic structure. Length and harmony make for superlative wines!

