



DOMAINE  
BENOIT CHEVALLIER

GRANDS VINS DE BOURGOGNE  
VOSNE-ROMANÉE



## BOURGOGNE PINOT NOIR

« Wine mainly from my largest plot. More than 12,000 vine stocks in a line in the rows. At pruning time, it is always with great motivation that I enter the vineyard. But it is above all a feeling of satisfaction (and exhaustion) that dominates when I prune my last vine stock a few weeks later. »

- **SOIL:** Gravel and pebbles on deep clay
- **GRAPE VARIETY:** 100% Pinot Noir
- **AGE OF THE VINEYARDS:** 50 years
- **CLIMATS:** Aux Bas des Communes (15 ares),  
En Lutetière (1,2 hectares)
- **VILLAGE:** Vosne-Romanée
- **AVERAGE YIELD:** 35hl/ha
- **WINEMAKING:**
  - Handpicked harvest, berries selected from the vine
  - Pre-fermentative cold maceration, fermentation with native yeast, little extraction
  - 14 months aging, 10% new oak barrel
- **TASTING:**

**Appearance:** Beautifully intense colour, turning towards translucent ruby after a few years of ageing.

**Smell:** Rather reserved and moderate. We perceive aromas of tangy red fruits (raspberry, currant).

**Taste:** Delicate balance between silky tannins and fruit aromas. Its length is moderate, without too much persistence. This wine is easy to taste even very young.
- **FOOD PAIRING:**

Ideal wine for family cooking, or convivial meals with friends. Keep for 2 to 5 years, serve at 16 or 17°C.

*Depending on the vintage, the "En Lutetière" climat is vinified in single-plot cuvées.*