



DOMAINE  
BENOIT CHEVALLIER

GRANDS VINS DE BOURGOGNE  
VOSNE-ROMANÉE



## COTEAUX BOURGUIGNONS

« My most complicated plots to work, due to the nature of the soil. Either too hard to plough or too wet to pass the machines. The right moment is often played out over a few hours. It's still a headache, but well worth it. This wine is for me a wine of "friends", of sharing and conviviality. »

- **SOIL:** Red and deep clays
- **GRAPE VARIETY:** 87% Pinot Noir
- **AGE OF THE VINEYARDS:** 70 years
- **CLIMATS:** Aux Glapigny Poncey (30 ares, 100% Pinot Noir), Les Chassagnes Corvées Aux Prêtres (46 ares, 75% Pinot Noir), Aux Rouges Champs (15 ares, 100% Pinot Noir)
- **VILLAGE:** Vosne-Romanée
- **AVERAGE YIELD:** 37lh/ha
- **WINEMAKING:**
  - Handpicked harvest, berries selected from the vine
  - Fermentation with native yeast, no extraction
  - 12 months aging
- **TASTING:**

From old, low-yielding vines, this warm wine is characterized by a high phenolic concentration.

**Appearance:** Its color is a dark red, with a black tendency.

**Smell:** Floral and black fruits aromas

**Taste:** Good energy on the palate, marked first by powerful aromas of black fruits (blackberries, blackcurrants). On the finish there are robust tannins balanced by a nice acidity.
- **FOOD PAIRING:**

Ideal wine to accompany cheese specialties (raclette, fondue) in winter or your grills in summer. Keep for 2 to 5 years, serve at 16 or 17°C.t