



DOMAINE
BENOIT CHEVALLIER

GRANDS VINS DE BOURGOGNE
VOSNE-ROMANÉE



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1^{ER} CRU LES BEAUX MONTS

« *If the estate were to produce only one wine, it would be this one. This climat expresses the complexity, finesse and elegance emblematic of the prestigious wines of Vosne-Romanée.* »

- **SOIL:** Comblanchian-type limestone, shallow and poor
- **GRAPE VARIETY:** 100% Pinot Noir
- **AGE OF THE VINEYARDS:** 50 years
- **CLIMAT:** Les Beaux Monts (33 ares)
- **AVERAGE YIELD:** 35hl/ha
- **WINEMAKING:**
 - Handpicked harvest, berries selected from the vine, grapes from millerandage
 - Pre-fermentative cold maceration, fermentation with native yeast, little extraction
 - 18 months aging, 50% new oak barrel
- **TASTING:**

Appearance: Limpid and brilliant robe, ruby to red in color
Smell: Alliances of aromas of fresh red fruits and blueberries
Taste: We discover from the attack a rich and complete wine. The balance is omnipresent, between the freshness of the berries and its generous texture, between the delicate tannins and the sweetness of the deep aromas. Throughout the caudalies, the finesse combined with a great aromatic complexity, will make this tasting a unique moment. After a few years of aging, we will note notes of plums and gingerbread.
- **FOOD PAIRING:**

On its youth, we will harmonize the tasting with poultry with brown flesh, such as thrushes, quails, ducks or pheasants. At its peak, a soft cow cheese on lightly toasted wholemeal bread will simply highlight this exceptional wine.
Keep for 6 to 15 years, serve at 16 or 17°C.