



DOMAINE
BENOIT CHEVALLIER

GRANDS VINS DE BOURGOGNE
VOSNE-ROMANÉE



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« Appellation produced on small plots scattered throughout the village of Vosne-Romanée: 23 ares at “La Colombière”, 28 ares “Aux Raviolles”, 9 ares “Aux Ormes”, etc. It is always a pleasure to navigate between its village vines to carry out the viticultural work. This appellation is synonymous with roundness, softness and finesse. No extravagance, just a nectar with subtle and delicate tannins. »

- **SOIL:** Fine clay and calcareous silts
- **GRAPE VARIETY:** 100% Pinot Noir
- **AGE OF THE VINEYARDS:** 60 years
- **CLIMATS:** Aux Ravioles (28 ares), Aux Jacquines (7 ares), La Colombières (23 ares), Aux Ormes (9 ares), La croix Blanche (10 ares)
- **AVERAGE YIELD:** 42hl/ha
- **WINEMAKING:**
 - Handpicked harvest, berries selected from the vine
 - Pre-fermentative cold maceration, fermentation with native yeast, little extraction
 - 18 months aging, 25% new oak barrel
- **TASTING:**

Appearance: Limpid and brilliant robe, ruby to intense red color.
Smell: Aromas of fresh red berries.
Taste: Delicate wine, with a light structure. The tannins are melted, to confer suppleness and lightness and to allow the aromas of slightly acidic red fruits (raspberry, currant) to dominate. Airy and gourmet wine.
- **FOOD PAIRING:**

The finesse of this wine goes well with delicate meats. It will be served with roast pigeon, guinea fowl or game birds. After a few years of cellaring, this wine will pair perfectly with a plate of soft cow's milk or fresh goat's milk cheeses. Keep for 3 to 8 years, serve at 16 or 17°.

Depending on the vintage, the “La Croix Blanche” climat is vinified in single-plot cuvées.