

HENRI PION

Vosne-Romanée

Vintage: 2015

2,100 bottles produced

Varietal: 100% Pinot Noir

AOC Vosne-Romanée

[Côte de Nuits]

Burgundy, France



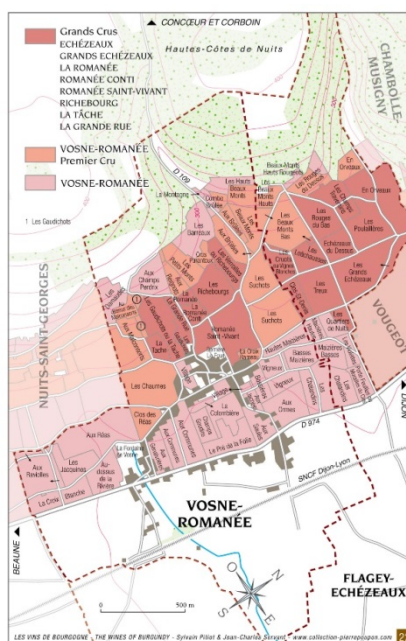
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VOSNE-ROMANÉE is undoubtedly the most renowned village in Burgundy. It is home to four of the five AOC Grand Cru wines classed as **MONOPOLES**, including Romanée-Conti, La Romanée and La Tâche. The *village* AOC covers 94.70 hectares (out of a total of 179 hectares, including 57 hectares classed as Premier Cru and 27 as Grand Cru).



PRODUCTION AREA: This wine is produced from the *climat* known as *Les Barreaux*, located at the top of the hill.

TECHNIQUES: The grapes are hand-picked, sorted, and partially destalked, then undergo cold maceration before fermentation using indigenous yeasts, followed by ageing for 15 months in French oak (50% new barrels). Filtering and sulfur dosage are light. Production carefully follows the lunar calendar.

TASTING NOTES: A dazzling ruby color with violet hues. The nose is very expressive, opening on sweet cherry aromas, underscored with a touch of cacao and camphor. In the mouth, the structure is powerful with nice length. An impetuous, full-fleshed Vosne-Romanée.

KEEPING POTENTIAL: When young, will benefit from decanting. Its structure will improve with the years, ideally from two to 10 in the cellar.

SERVING TEMPERATURE: 16-18°C