

# HENRI PION

## Vosne-Romanée

Vintage: 2016

6,300 bottles produced

Varietal: 100% Pinot Noir

AOC Vosne-Romanée

[Côte de Nuits]

Burgundy, France



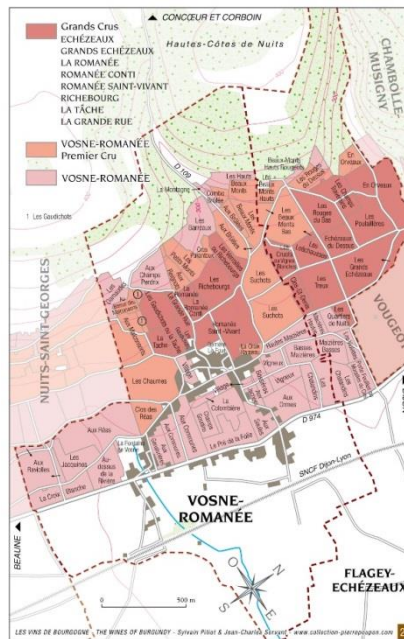
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**VOSNE-ROMANÉE** is undoubtedly the most renowned village in Burgundy. It is home to four of the five AOC Grand Cru wines classed as **MONOPOLES**, including Romanée-Conti, La Romanée and La Tâche. The *village* AOC covers 94.70 hectares (out of a 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:** Dazzling ruby red in color. The nose is very expressive, opening with sweet aromas of red fruit such as cherry, topped off with a touch of cocoa and camphor. In the mouth, it offers a powerful structure with lovely length. An impetuous and full-bodied 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