

GRANDS VINS DE BOURGOGNE



DOMAINE
REMORQUET



VOSNE-ROMANÉE 1ER CRU "AU-DESSUS DES MALCONSORTS"

TECHNICAL FILE

VOSNE-ROMANÉE 1ER CRU "AU-DESSUS DES MALCONSORTS"

THE WINE

The grapes are picked by hand and 100% de-stalked. Before fermentation, the grapes undergo a cold maceration for 4 to 5 days. The fermentation and maceration last for 15 to 18 days at a temperature not exceeding 32°C. The crust is broken daily as well as pumping over to ensure maximum concentration and colour.

MATURING - The wine matures in 228 litres oak barrels, 28% of them are new oak, for 15 to 20 months. No fining or filtration is done before bottling

ANNUAL PRODUCTION - av. 3000 bottles

CHARACTERISTICS - All the freshness and purity of the fruit in an extraordinary, complex nose. The purity is confirmed in the mouth and its powerful structure is elegant and without heaviness. The tannins are fine, round and supple whatever the vintage.

SERVICE TEMPERATURE- 15 to 16°C.

AGEING POTENTIAL - 5 to 15 years depending on the vintage

THE VINEYARD

AOC - Vosne-Romanée Premier Cru (parcel : Au-dessus des Malconsorts)

SURFACE - 0.58 hectares

GRAPE VARIETY- Pinot Noir

AGE OF THE VINE - 30 ans

DENSITY OF PLANTATION - 11k plants/hectare

PRUNING - Guyot Simple

TERROIR - Brown calcareous soil with a little red clay mixed with small to medium size stones

VINE-GROWING - Only organic products are used against harmful insects and a small amount of chemical molecules to prevent mildew or oidium. No chemical weeding is done. A hydraulic plough is used to eliminate weeds thus protecting the vines.

**WINE
FOOD
PAIRING**

SERVE WITH ANY
MEAT OR GAME DISHES
ROAST OR IN SAUCE
AND GREAT CHEESES