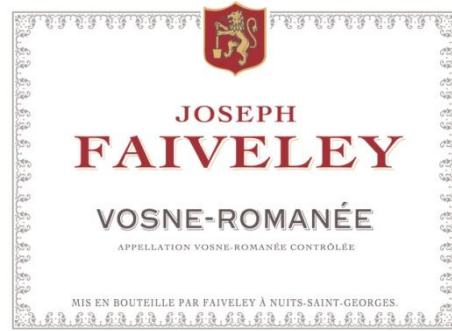


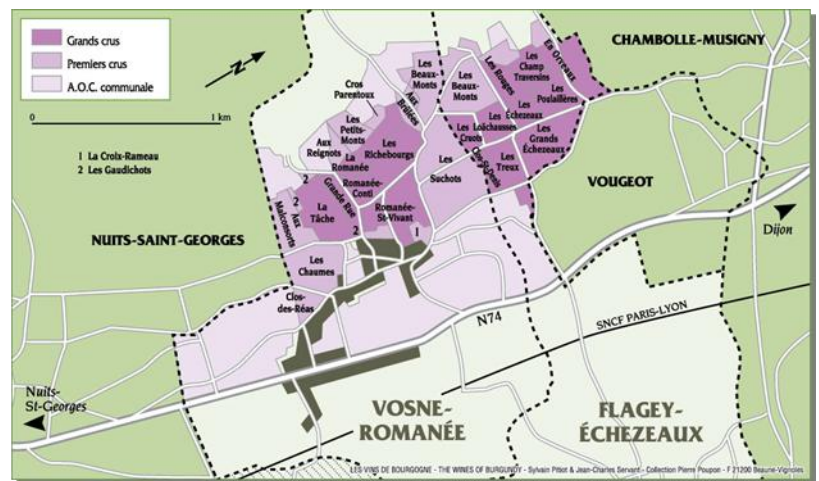
# VOSNE-ROMANÉE



In the ninth century, the village of Vosne was a part of the St Vivant Priory. In 1866, it added 'Romanée' to its name. Vosne-Romanée, which is situated between Vougeot and Nuits-Saint-Georges, is one of the big names in Côte de Nuits.

## Appellation Profile:

Total Surface Area: 100 ha  
Exposition: East, South-East  
Soil: Chalky Marls  
Grape Variety: Pinot Noir  
Yield: 40 hl / ha  
(5300 bottles / ha)



## Winemaking

The hand-picked harvest is vinified for Domaine Faiveley. Our Oenologist tastes each cuvée and only chooses the best wines from trusted producers.

The wine is then matured in oak barrels for 14 to 16 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average one third of the cuvée. The barrels come from high-quality barrel makers and have been rigorously selected for their fine grain and light toast.

## Tasting Notes

A ruby-red colour of beautiful intensity. The nose unveils light woody and fruity aromas. The attack is supple and fruity. Then, the wine reveals its fine and pleasant tannins, which give it remarkable balance and nice volume.

This Vosne-Romanée is elegant and has good length on the palate.

Serve at: 15°C

Serve with: Red Meats, Leg of Lamb, Veal Sauté

Cellaring Potential: 5 to 7 years