

*David Duband*



## VOSNE-ROMANÉE

*2013*

### *Tasting notes*

The dress is of beautiful carmine red, brilliant and crystal clear one.

The nose is intense in black fruits with notes of vanilla and blackcurrant jam.

The mouth is structured with one finale long everything in power.

Salad of feet of pig in truffles

### *Wine Making*

Grapes are manually collected, sorted out, and converted into wine with 80 % in whole grape harvests. During 17 days of vatting, between pigeages 5 - 7 in feet are practised, as well as reassemblies. After the pressing, wines are cleaned out during 2 weeks and put in barrels. The breeding is made for 40 % in new barrels and 60 % in barrels of 1, 2, 3 years. After 14 months of breeding wines are taken away in tank during 3 months and bottled without filtration and sticking.

*Ages of the vines* - 35 years

*Exposure* - East

*Soils* - Thin brown  
limestone