

*David Duband*



## VOSNE-ROMANÉE

*2023*

### *Tasting notes*

A refined, smoky nose, almost powdery, of ripe black fruits, both fresh and confit. Notes of incense, sawdust, freshly turned earth and truffle.

The palate is broad and structured, powerful yet still held back, with a strong earthy character. Long finish. This wine clearly needs time.

Pairing : Game, truffle sauce and caramelised endive jam.

### *Wine Making*

The grapes are hand-picked, sorted and 60% of the wine is made from whole grapes. During the 11-day vatting period, between 5 and 7 cap punchings are carried out, as well as pumping over. After pressing, the wines are settled for 2 weeks and placed in barrels. 30% of the wine is matured in new barrels and 70% in barrels aged between 1 and 5 years. After 13 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtration or fining.

*Ages of the vines* - : 35 years

*Exposure* - : East

*Soils* - : Thin brown  
limestone