



Wine: Vosne-Romanee "Les Chalandins"
Domaine Raphael Dubois
Vintage: 2012
Grape: 100% Pinot Noir
Alcohol: 13%

Vinification & maturing

The harvest of the grapes is performed manually. After reception at the winery and destemming, the must is placed in a vat for a period of 12 to 15 days. The first three days, the temperature is maintained between 16 and 18°C. This process allows to keep the primary aromas in the wine. Afterwards the temperature of the vat naturally elevates to be maintained between 28 and 33°C during a few days. During this period, two processes occur:

- the fermentation converts sugar to alcohol.
- the maceration allows to transmit the colour and the proprieties of grape to wine. This one is improved by punching the cap and pumping-over. When the wine is achieved, the totality of the vat is pressed.

The wine stays 15 months in cellar before being bottled. During this period, the wine undergoes a second fermentation - malolactic fermentation - which allows it to stabilize its structure. It stays 6 to 9 months in oak barrels with one third in new barrels, in order to give it the necessary tannins.

Tasting notes

The VOSNE ROMANEE above all symbolise elegance. Their softness dominates, supported by discrete tannins and a little marked acidity. These full-bodied wines, with a very good length, are very aromatic. This is a wine which is robed in an intense, beautiful red colour, quite aromatic with parfumes of cherry, strawberry, undergrowth, yet lightly spiced. It is elegant with an intense bouquet, perfectly balanced. This is a soft wine of which the tannins are discreet.

Food pairing

This wine is good with roast and stews.

Serving temperature

15-16°C

(Indeholder sulfitter)

