



Romanée-Conti, Richebourg, La Grande Rue,  
La Romanée, La Tâche, Romanée-Saint-Vivant



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellations Grands Crus** of the Côte de Nuits region (Côte-d'Or).

Producing commune: **Vosne-Romanée**.

On the label, the words *GRAND CRU* must appear immediately below the name of any of the above *appellation* in letters of exactly the same size.

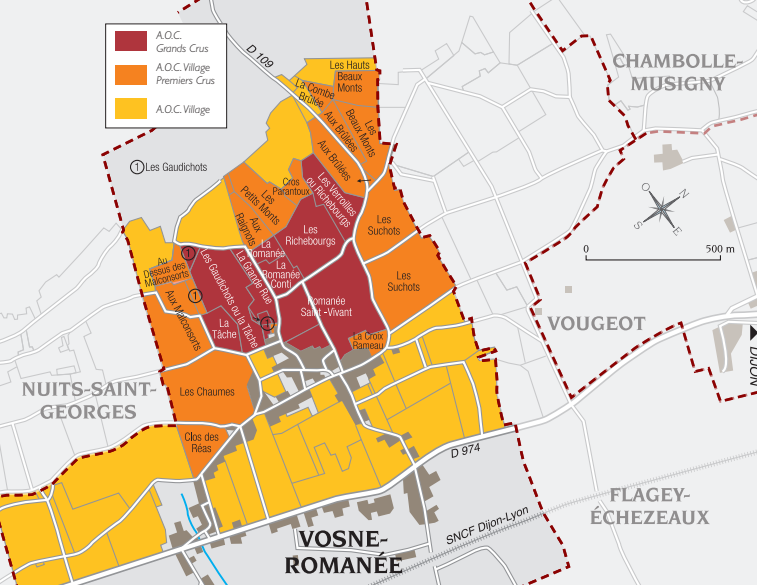
## TASTING NOTES

These red *Grands Crus* frequently give good results from long laying-down. As a general rule, they shouldn't be drunk under about ten years of age but sometimes they will be aged up to 20 or 30 years. Each *appellation* has its own distinct personality depending on its year of production and on the stage it has reached in its development. These flamboyant red wines fully express the subtlety and complexity of the Burgundian *Pinot Noir* grape. Their colour is a dark ruby turning crimson with age. Their wide-ranging bouquet is divided among small red and black fruits, violet, spices and, with time, underbrush. On the palate, this wine is well-defined with a powerful body. It is delicate, sensual, frank and full.

## SERVING SUGGESTIONS

In addition to their powerful structure and exceptional longevity, these great wines develop tertiary aromas of truffle, underbrush, leather and fur. It goes without saying that strong-flavoured meats will do them justice: furred or feathered game, braised, in sauce, or simply grilled. Wild-fowl (eg Peking duck) or a nice cut of roast veal will be gently enveloped by the close-packed but elegant tannins of these mighty *Pinot Noir* wines.

Serving temperatures: 15 to 16°C.



## LOCATION

Lying between Flagey-Échezeaux (home of the *ÉCHEZEUX appellation*) and Nuits-Saint-Georges, Vosne-Romanée occupies a middle position in the *Côte de Nuits*. The vines grow at altitudes of 250 to 310 metres and face east or, in some cases, slightly south of east. Vosne-Romanée, the central jewel in the necklace of *appellations* which is the burgundian *côte*, is not content with holding a mere four aces but boasts a total of six *Grands Crus*, each one famous the world over. A thousand years ago, it was the Benedictine monks of Saint-Vivant de Vergy and the Cistercians of Cîteaux who first realised the value of these very special plots of land. One of these vineyards takes its name from Prince Conti who lost his heart to it in 1760. Romanée-Conti is one of the wonders of the world and has always been a singly-held entity. Next door to it, Romanée-Saint-Vivant recalls the medieval monastery of the *Hautes Côtes* which is currently undergoing restoration and which is linked to it by its own path. La Romanée, La Tâche and La Grande Rue are also singly-held entities, as is Richebourg, whose mere name is enough to fill a glass.

## SOILS

Romanée-Conti lies on brown limestone soils 60 cm deep with a major clay component. Romanée-Saint-Vivant has similar but deeper (90 cm) soils. Higher up, La Romanée occupies a markedly sloping site (12%) and the soil texture is less clayey. La Tâche and La Grande Rue share brown limestone soils, rather shallow at the top end with deeper *rendzinas* lower down. The same is true for the Richebourg, depending on slope and aspect. The underlying rock is hard Premeaux limestone dating from the Jurassic (175 million years BC).

## COLOUR(S) AND GRAPE VARIETY(IES)

Exclusively reds - *Pinot Noir*.

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m <sup>2</sup> = 24 <i>ouvrées</i> .	
<b>ROMANÉE-CONTI:</b>	<b>1.81 ha.</b>
<b>LA ROMANÉE:</b>	<b>0.84 ha.</b>
<b>ROMANÉE-SAINT-VIVANT :</b>	<b>9.24 ha.</b>
<b>RICHEBOURG :</b>	<b>8.03 ha.</b>
<b>LA TÂCHE:</b>	<b>6.06 ha.</b>
<b>LA GRANDE RUE:</b>	<b>1.65 ha.</b>

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.	
<b>49 hl.</b> (6,517 bottles)	
<b>31 hl.</b> (4,123 bottles)	
<b>291 hl.</b> (38,703 bottles)	
<b>253 hl.</b> (33,649 bottles)	
<b>166 hl.</b> (22,078 bottles)	
<b>62 hl.</b> (8,246 bottles)	

\*In 2018 \*\*5 years average, 2014-2018