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# Vosne-Romanée

## 2017

3 552 bottles



This Vosne-Romanée village is a blended cuvée that expresses finesse, showcasing aromas of red fruit and white flowers.

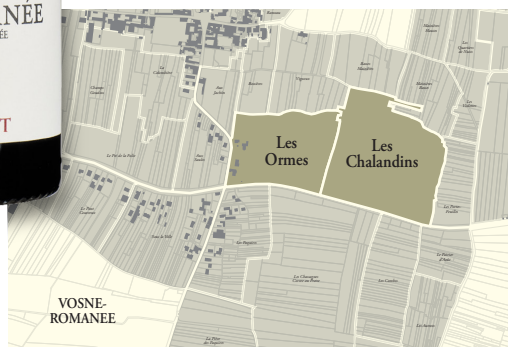
The Ormes plot, planted in 1985, and the Chalandins plot, planted in 2000, reveal their distinctive identities, thriving on a clay-limestone soil where a notable amount of silt mingles with incredibly fertile earth to deliver exceptional richness.

Formerly known as «Ormes des Chalandins,» this cuvée features labels whose design may vary across vintages, particularly before 2022.

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### Tasting notes

The wine opens with enticing aromas of ripe red fruits and delicate white flowers. On the palate, it reveals a dense and velvety texture, supported by silky, refined tannins that provide an elegant structure. The finish is harmonious, leaving an impression of finesse and complexity.



The 2017 wine year is distinguished by its superlative generosity. Following a dry and cold winter, the spring proved mild and rain-free. The vines enjoyed pleasant weather conditions, with temperatures up to 6°C above the norm. The summer, marked by warm and dry weather, contributed to the fruit achieving

an ideal state of health. Yields were very generous, and after reducing yields through «green harvesting,» the optimal ripeness of the grapes led to the harvest beginning on September 7th.

The wines from the 2017 vintage are elegant and refined, with a beautiful tension, silky tannins, and great aromatic complexity.

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Age of the vines	Area	Grape variety	Alcool
1985 / 2000	0,5 ha	100 % pinot noir	13°



**Les Ormes**  
**Les Chalandins**

**VOSNE-  
ROMANÉE**

