
Vosne-Romanée

2020

1 180 bottles

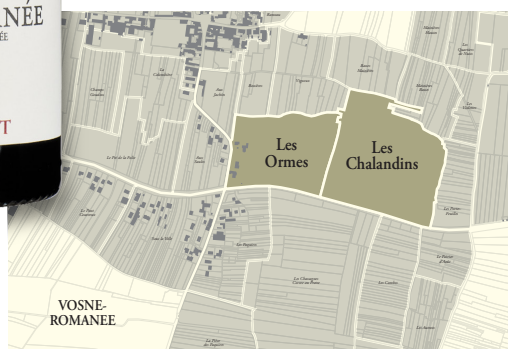


This Vosne-Romanée village is a blended cuvée that expresses finesse, showcasing aromas of red fruit and white flowers. The Ormes plot, planted in 1985, and the Chalandins plot, planted in 2000, reveal their distinctive identities, thriving on a clay-limestone soil where a notable amount of silt mingles 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.

Tasting notes

The nose is characterized by spicy and floral notes, with hints of dark fruit. The medium-bodied flavours offer a sleek mouthfeel. The final is long, firm, and youthfully austere



This exceptional vintage, produced in very limited quantities due to the intense summer heat, harks back to the glorious past of great Burgundies. After a wet and mild winter, the summer of 2020 was characterized by dry and hot conditions. During this period, the vines suffered from a lack of water from flowering

onwards, leading to reduced yields. The harvest was notably early, beginning at the end of August, with an average production of 15 hl/hectare. This early and sunny vintage offers beautifully crafted wines, marked by remarkable freshness and tension, with a rare elegance of silky, refined tannins.

This grand vintage deserves the care of extended cellaring to fully reveal its potential. However, its vibrant character and excellent balance also allow for enjoyment in its youth, showcasing notes of crisp fruit complemented by a delicate floral nuance.

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

