
Vosne-Romanée

2021

889 bottles



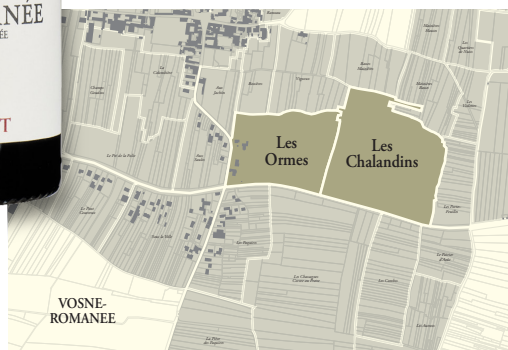
This Vosne-Romanée village is a blended cuvée that expresses finesse, showcasing aromas of red fruit and white flowers.

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 bouquet is characterized by remarkable fruit density, where fresh red fruits are enhanced by peppery undertones, creating vibrant and persistent energy. On the palate, a hint of structure at the back, while the finish lingers, revealing elevated and enchanting cherry notes.



While the 2021 growing season concludes with a sunny summer, its beginning was marked by two devastating frosts that deeply affected the vines and threatened the upcoming harvest. That year, Burgundy experienced a relatively mild winter. In spring, after significant frosts in early April, the return of

fine weather provided ideal conditions for flowering. A few weeks later, early summer was characterized by heavy rains and persistent humidity. By August, however, dry and radiant weather persisted for three consecutive weeks, promoting optimal fruit ripening. By late September, the grapes reached perfect ripeness, prompting the harvest to begin on September 23rd.

The production from this capricious vintage is exclusive. Evocative, with finesse and elegance, the wines reveal exceptional freshness and present beautiful volume on the palate.

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

