



Area : 0,92 ha
Age of the vines : 40 years
Average annual production : 6 000 bottles
Grape Variety: Pinot Noir



We began harvesting on 17th September on the ‘Côte’ and ended on 27th September in the Hautes-Côtes. As in 2018, the state of health of grapes was absolutely perfect, sorting virtually unnecessary. Unfortunately, quantities picked in 2019 on the Côte de Nuits are lower by about a third than those of 2018, due to the delicate vine-flowering period and the lack of rain during the summer. The exceptional maturity and perfect healthiness allowed us to produce wines that are at the same time rich, pure and concentrated, but also with remarkable freshness and balance.

In summary, 2019 is in the same line of vintages as 2015 and 2018, a vintage of well-accomplished maturity giving dazzling wines, with well-rounded tannins and exceptional concentration.

Vintage 2019

2019 is a vintage marked by a cool spring, then a hot, dry summer, so harvesting was at a normal date but with exceptional maturity and concentration. Winter 2018-2019 was amongst the warmest ever recorded, so much so that there was virtually no frost at all! This mildness brought about rapid regrowth of the vines from the end of March. Most fortunately, the months of April and May proved to be rather cool, which delayed bud-break and the rest of the vegetative season. Vine flowering was therefore not in full swing until around 15th June on the Côte de Nuits, which foresaw harvesting towards 25th September.

Flowering was very much spread out and stormy outbreaks brought about flower-shatter and variable-sized grape bunches. Once flowering was over, giving way to favourable weather, vines grew very rapidly and the different vegetative stages followed on, one after another. The months of July and August were hot and dry, but a few storms at end July allowed blockages due to water stress to be avoided. At the end of August, ripeness was already well on track and the weather for the weeks to come led us to bring forward the harvest, initially foreseen for around 23rd September, by almost a week. The beginning of September proved to be very hot, in fact, bringing with it lightning progression in terms of grape ripeness.

Press review



BURGHOUND.COM

The ultimate Burgundy reference

Allen Meadows, 10/01/2021, Issue 81

A discreet dollop of wood toast frames the spicy aromas of plum, cassis and exotic tea. There is again fine volume to the rich, velvety and seductive middle weight flavors that possess very good punch that carries over to the succulent and sappy if mildly austere finale. This is lovely and very Vosne. ♥



N°154 – 14,5/20