



*Area* : 1,20 ha  
*Age of the Vines* : 30-40 years old  
*Average annual Production* : 8 000 bts  
*Grape Variety* : Pinot Noir

#### Localisation :

It comes from two parcels, one in the village of Vosne Romanée and the other in Nuits-Saint-Georges, both of them situated at the bottom of the slope in the east of the national road 74. The soils are clay-silty above a subsoil of sand and pebbles of the Pleistocene era. These soils, poor in limestone, produce dark purple wines, with a strong acidity, i.e. very fresh and scented wines.

**2013** is once again a vintage responsible for seriously stressing the winegrowers in Burgundy. We had a bad fight against mildew and oidium on our hands, in view to bring healthy grapes to the winery.

An exceptionally cold and wet month of May explains mainly the delay in harvesting, starting in Vosne the 6<sup>th</sup> of October and ending in the Hautes-Côtes on the 17<sup>th</sup>. Last time harvest was even later than this goes back to the 1978 vintage.

A very disturbed weather during the flowering period in the second half of June resulted in flower abortion and millerandage for nearly all the bunches, consequently showing small berries and a harvest between 30 and 40% lower than average.



However the millerandage saved this vintage.

The small bunches ripened perfectly in spite of a mixed summer, except for a hot and sunny month of July.

The millerandage also helped to strongly reduce the sensitivity to *Botrytis cinerea* which could have totally destroyed the grapes during the last stormy days before harvest.

The millerandage, while reducing the proportion of juice, is the reason why the wines have such a sustained colour, a natural concentration without excessive tannins, as the imperfect fecundation decreased the number and size of the pips.

A late ripeness due to the rather chilly temperatures allowed the intense fruit aromas to develop, specific markers of each terroir, and a high acidity level, synonym of longevity.

This analytic acidity, revealed by low PH, is not detected during tasting, thanks to very mellow tannins and a rich texture reducing its perception.

The wines are already very seductive due to their harmony, their equilibrium, their intensity and their precise aromas. They will keep for many years and remind us of the 1993 vintage, still excellent to-date.

#### Press Review :

Sarah Marsh, Winter 2014, Burgundy Briefing N° 16

Delicious red cherry aroma. Fresh and splashing red fruit on the palate. Pure, lively acidity. The acidity is fresh, but not at all hard. Lightly rounded. Sweet fruit on the finish. Just nicely placed light tannins. Spot on Bourgogne.

Allen Meadows, 15/01/2015, Issue 57

A ripe, fresh and cool nose features notes of dark berries, earth and a hint of humus. There is good volume to the agreeably rich and round medium weight flavors that display a touch of backend austerity on the moderately firm finish that will require a few years of bottle age to round out.