



Area : 0,92 ha
Age of the Vines : 40 years
Average Annual Production : 6 000 btl
Grape Variety: Pinot Noir

Localisation :

The grapes of three parcels compose this cuvee which originates from the localities: «Aux Reas », «Au-Dessus de la Riviere» and « La Colombiere ».

All of these parcels are located close to the village, the last two being located on conglomerates of clay limestone on Oligocene strata, which are called "Salmon conglomerates" because of their salmon-pink colour. As for « Les Reas », they lay on hard limestone soils on Bajocian strata. These marls which are alternated with limestone blocks produce very soft and elegant 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 6th of October and ending in the Hautes-Côtes on the 17th. Last time harvest was even later than this goes back to the 1978 vintage.

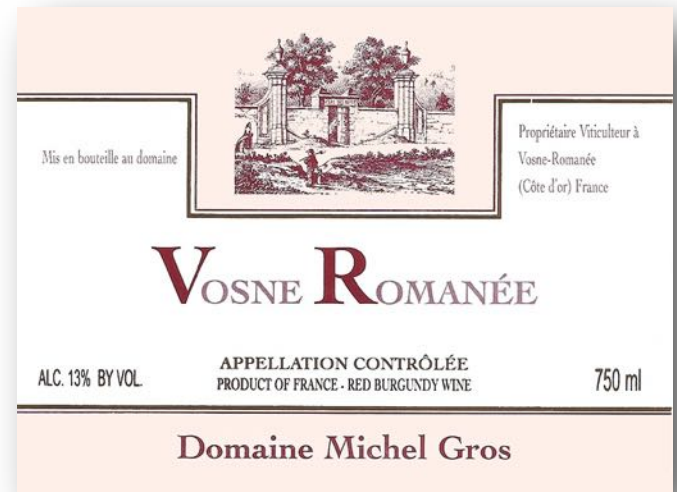
A very disturbed weather during the flowering period in the second half of June resulted in flower abortion and millerandage for nearly all the bunches, consequently showing small berries and a harvest between 30 and 40% lower than average.

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, The Burgundy Briefing N° 16
One third new wood. Deeper aroma. First impression is of the smooth texture and ripe cherry fruit; full bodied village which combines power and elegance; a firm core with smoothness and depth to the texture and an assured finish. Again a spot on VR village. This was one of the higher pHs at 3.5. The acidity sits in the wine. It is a sweet acidity. Score 16.5. From 2019

Bill Nanson, 3rd December, 2014, Burgundy-Report
The nose is a little more smoky. In the mouth there is a slowly growing width of flavour, almost no gas and a wide and concentrated delivery of fruit flavour of very good weight. Really fine flavours in the finish.

Allen Meadows, 15/01/2015, Issue 57
Here too there is enough wood to remark on framing the very spicy red and dark currant aromas that display a subtle liqueur-like quality. There is also excellent richness as well as fine mid-palate volume and concentration to the seductively textured medium-bodied flavors, all wrapped in a suave yet firm and mildly austere finale. This is a fine Vosne villages that should reward 6 to 8 years of cellar time.