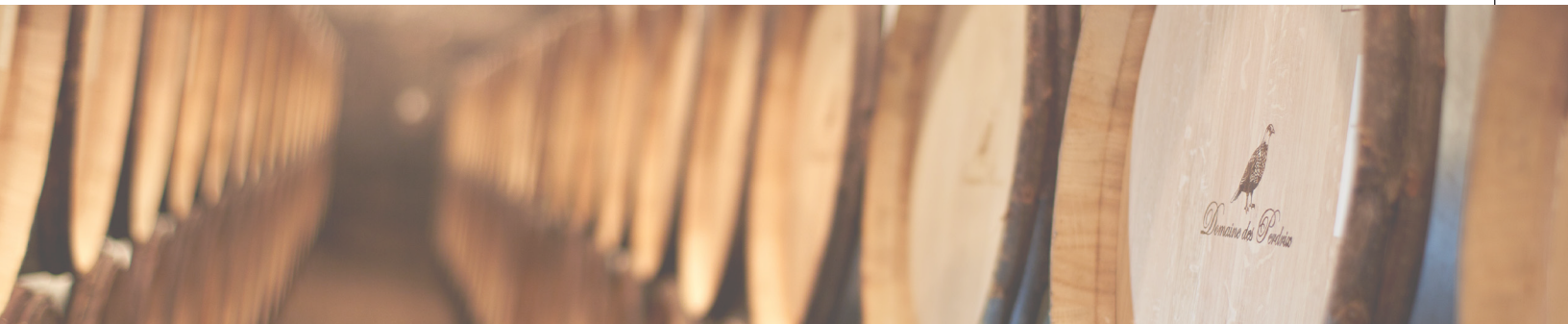




2019  
**VOSNE-ROMANÉE**  
DOMAINES DEVILLARD \* BOURGOGNE, FRANCE



The vineyards producing this Vosne-Romanée are located in ‘Les Quartiers de Nuits’, ‘Les Hautes Maizières’ and ‘Les Chaladins’ The vines were planted between 1921 and 1980. The 3 plots are located in the north of Vosne-Romanée, touching Vougeot Grand Cru. The soil is a classic mix of limestone and clay. However, the plot ‘Les Hautes Maizières’ offers a solid calcareous entrochal.

## VITICULTURE/VINIFICATION

Before alcoholic fermentation begins, a cold pre-fermentation occurs during 4-6 days to work on the phenolic component’s extraction, in full clusters. Maceration lasts for 15 days. Intensity and numbers are key to the concentration of tannins, perfumes and color. Alcoholic fermentation is realized with natural yeasts.

After maceration, free and press wines are separated for aging, taking place 100% in traditional Burgundian barrels, during 16 months with 30% of new barrels. Devillard only uses French oak coming mainly from Bourgogne, Allier and Vosges forests. The wine spends 3 months in tanks before bottling.

## TASTING NOTES

Deep and shining red color with purple reflects, complex and delicate. It develops floral and spicy notes. The tannins are smooth. The final is long, fresh and with a bit of saltiness.

## TECHNICAL INFORMATION

VARIETALS:	100% Pinot Noir
ALC:	14.45%
RS:	<2 g/L
TOTAL ACIDITY:	5.4 g/L
TOTAL SULPHUR:	67 mg/L
PH:	3.5

## SCORES

93 points, Wine Spectator, February 2022

