



Vosne-Romanée 1er Cru `Les Orveaux` 2013

Côte de Nuits, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Vincent Mongeard
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl

PRODUCER

Alexandre and his wife Justine are ninth-generation custodians of Domaine Mongeard-Mugneret, with Alexandre having taken over the winemaking in recent years. The domaine is located in Vosne-Romanée in the heart of the Côte de Nuits. Alexandre personally picks his own oak from Nièvre and the Tronçais forest in Allier. The oak is cured at the domaine for 18-24 months and a local cooper assembles the barrels for them.

VINEYARDS

When it comes to his vineyards, Vincent takes an intelligent and pragmatic view: "I adopt many of the practices of organics and biodynamics," he says. "But all of our vineyards are different, and all require a different approach, so the use of one philosophy would not give us the quality we're looking for." Because of this and because of the distance between his vineyards, the harvest lasts for over a month. He destems all the grapes and discards about 8-10% of the crop on the sorting table. The 25-52 year old vines are Guyot pruned. In the spring severe debudding takes place to regulate the crop. A green harvest is carried out in the summer to increase concentration and the grapes are always picked by hand. The 'Orveaux' vineyard lies between the Grand Cru Echezeaux vineyard and a forest, giving shade and therefore freshness to the finished wine.

VINTAGE

Overall, 2013 was a classic Burgundian vintage. Average quality, with no variation in quality between the Côte de Nuits and the Côte de Beaune, except for the incidence of hail, which affected the Côte de Beaune more significantly. The harvest began late, on 1st October, and the crop load was weak due to climatic influences which produced coulure and millerandage, as well as the hail. Harvested grapes were concentrated with a wonderful alcohol potential and excellent acidity.

VINIFICATION

The grapes were de-stemmed and underwent a cold maceration for four to five days to obtain colour, aroma and tannin. Fermentation took place in stainless steel tanks at 30°C for 12-15 days. A gentle pressing of the grapes was then made to extract a good level of tannins. The free run juice and the press juice were then unified in stainless steel tanks before being run off by gravity into French oak barrels, 35% of which was new. The wine underwent malolactic fermentation and was then further aged for a period of 18-22 months. Finally the wine was bottled without filtering.

TASTING NOTES

Deep ruby in colour with aromas of red fruits, blackcurrants and raspberries. Robust and richly perfumed with both a silky and rustic character. It is fresh yet mellow and supremely well-balanced.