

Maison Parent -Gros 2023'

Winter

- A rather normal winter, not too cold.

Spring

- A very late and very rainy spring. Good weather from mid-May with a heat wave and drought that lasted until the beginning of June.

Summer

- July was beautiful until the middle of the month, then cooler and rainy.
- The heat returned on the first week of August.
- Thunderstorm on August 15th with water but no hail.
- Extreme heat wave for a week followed by a return to cooler weather. Cool nights, gray, yet dry days until the end of August.
- Green harvest at the end of July. We didn't remove the leaves to avoid thicker skin of the berries.

Harvest:

- Harvest began with Moulin-a-Vent on September 7-8th.
- Then the rest of the vines, from September 8th onwards.
- The size of each grape was twice the normal size (180g vs 90g). This is why we have higher yields for this vintage.

Wine Characteristics:

- Wines a little more structured and with more tannins than in 2022.

Winemaking:

- Whole bunches for 50 to 80%. Aging of village, 1er cru and grand cru wines in 50% ceramic and 50% oak barrels (with 20% max of new barrels).

Interest of ceramics:

- Neutral container that does not release tannins or sulphites, which allows for an even purer and more elegant wine.

Perspectives:

- In the future, we wish to continue this aging in ceramics, with a percentage of new oak barrels to be varied according to the year, but no longer to use barrels of one or two years old where tannin and sulphite release are not controlled.

Important facts of the year:

- Removing of 1/2 Ha (out of a total of 1.6 Ha) of Vosne Romanée aux Réas after the 2022 harvest due to excessive mortality attributable to rootstock 161-49. Then lower production for the next 5 years in this vineyard.