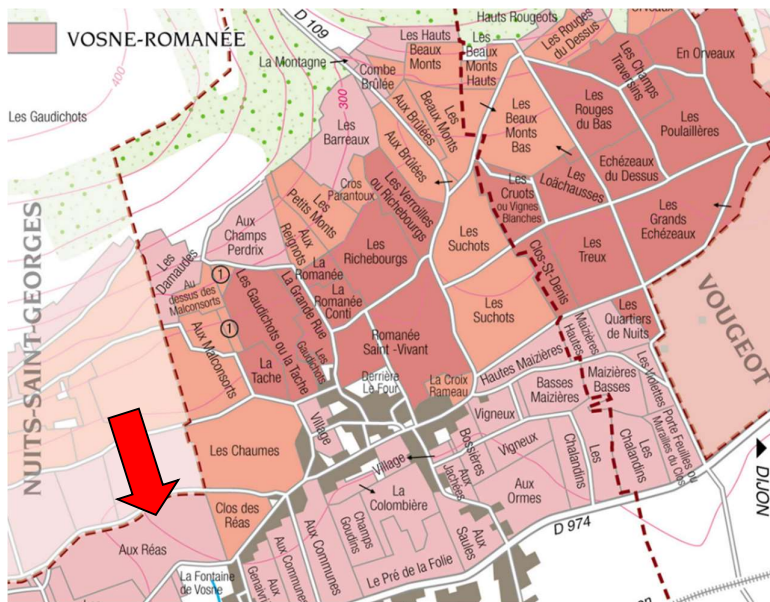


# CAROLINE PARENT



VOSNE ROMANÉE  
2018

## Caroline Parent Vosne Romanée



**100% Pinot Noir**  
Our vineyard is located next to  
Clos des Reas.

The soils are limestones, fine-  
textured marls, and clays.

**Organic**  
vineyard management

No man-made chemicals  
customarily used.

Selective pruning, along with  
optimized leaf pulling, green  
harvest when needed, and weed  
tilling.

The grapes, once cut, are brought  
back to the winery within 20' in  
temperature-controlled trucks.

100% manual harvesting.

### Winemaking

For the winemaking process, we use stainless steel tanks and oak barrels.

Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some *remontage* (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau.

This wine is aged for an average of 18 months (50% new barrels).

### Environmental credo

Organic viticulture adapted to the local terroir conditions. Bee protection protocols. No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking process. Indigenous yeasts. Premium natural corks coated with beeswax instead of silicon.

### Tasting notes

Deep color between crimson and purple, dark and luminous. It develops aromas of violet and small fruits (Morello cherry, blackcurrant). When older, it leans towards underbrush, fallen leaves and truffle over animal notes. In the mouth, it has a rich structure, while its tannins are nonetheless delicate.

Acidity and chewiness are harmoniously balanced, with licorice in the finish.