



DOMAINE A.-F. GROS

POMMARD, COTE-D'OR, FRANCE

WWW.AF-GROS.COM

Vosne-Romanée

CLOS DE LA FONTAINE

Appellation Contrôlée

MONOPOLE

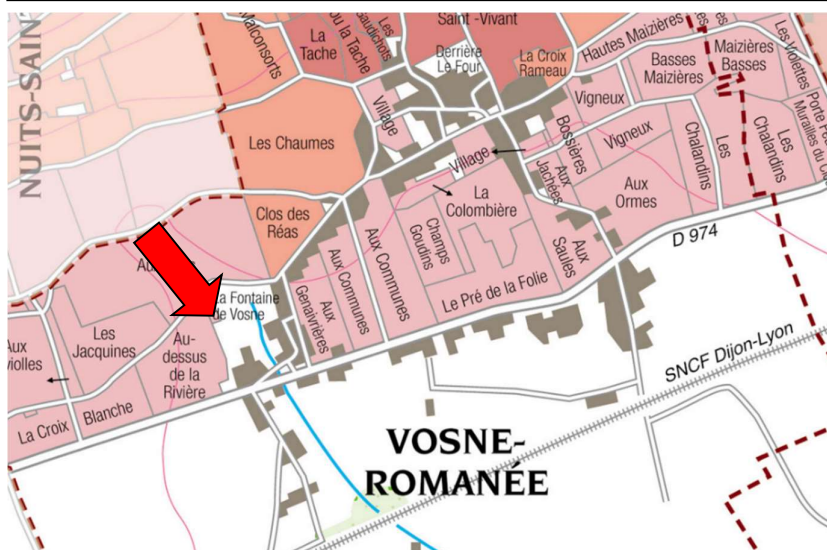
MIS EN BOUTEILLE AU DOMAINE

13% vol.

PRODUCE OF FRANCE - GRAND VIN DE BOURGOGNE
CONTAINS SULFITES - LVCF

750 ml

Domaine A.F Gros Vosne Romanée Clos de la Fontaine



100% Pinot Noir

Our vineyard is located in the neighborhood of Clos des Reas.

The soils are limestone mixed with clayey marls. Depth of soil is around 1 meter. The exposure is easterly.

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 red color, ripe red fruit in the bouquet. Velvety and elegant on the palate. Usually forward in its youth, it is also a "vin de garde". Will develop secondary aromas of leather, game, woodland as it ages. The vineyard is enclosed, and Domaine AF Gros is its sole proprietor, hence the "Monopole" designation.