



DOMAINE A.-F. GROS

POMMARD, COTE-D'OR, FRANCE

WWW.AF-GROS.COM

Vosne-Romanée
AUX RÉAS
Appellation Contrôlée

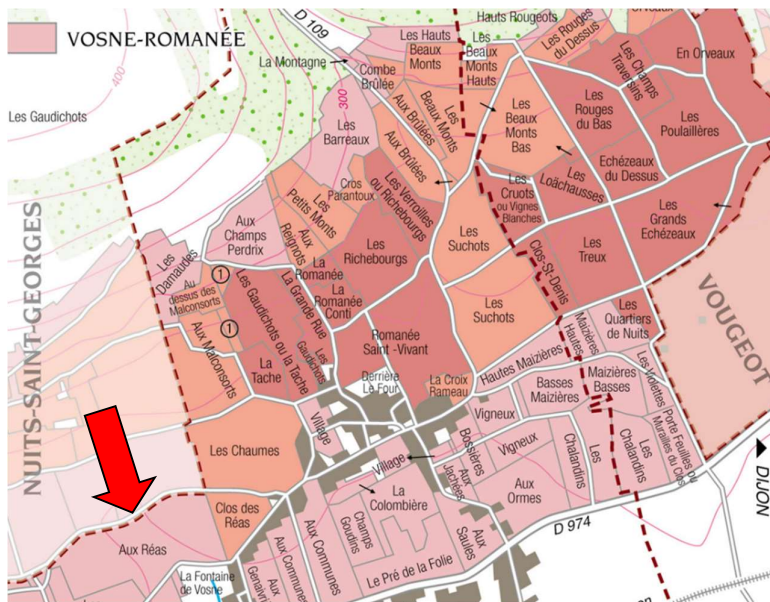
MIS EN BOUTEILLE AU DOMAINE

13% vol.

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

750 ml

Domaine A.F Gros Vosne Romanée aux Réas



100% Pinot Noir

Our vineyard is located next to Clos des Réas.

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.