

# Vosne-Romanée Les Jacquines 2018

Vosne-Romanée is a mythical place. This modest village (in size) is home to some of Burgundy's most prestigious Grands Crus...

## TASTING NOTES

The color is dark ruby red.  
The first nose is very spicy  
then reveal small red fruits  
On the palate, there are frank  
and bright aromas. This wine  
is powerful with a fairly  
dense mouth and velvety  
tannins. A wine that makes  
you salivate.



## ORIGIN

The village is located at the heart of the Côte de Nuits, between Vougeot and Nuits-Saint-Georges. The vines grow at an ideal altitude of approximately 250 metres and cover just over 150 ha.

"Les Jacquines" is located south of the appellation, Nuits-Saint-Georges side, and this is the name of a land that has certainly belonged to Mr Jacquinet de Richemont, a member of Parliament from Dijon who, as far as we know, was a big land owner in the lieux-dits neighbouring "La Tâche".

## VITICULTURE

Grape variety: pinot noir  
Soils: limestone scree resting on marls.  
Orientation: South/East  
Surface area under vine: 0.1368 ha  
Pruning: Guyot system  
Yield: 49 hL/ha  
Average age of the vines: 40 years old.

## VINIFICATION

Harvest date: 19 September 2018.

The grapes were handpicked. They were sorted a first time in the vineyard and again on the sorting table when they arrived at the winery.

At the winery: The grapes were 50% destemmed and were gravity-fed into tanks. Maceration lasted a total of 17 days including 3 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 2 punchings of the cap. Vinification without sulfur.



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## AGEING

Maturation: aged on the lees for 16 months with no racking using a proportion of 30% new French oak barrels.  
Barrels: French oak barrels that had been toasted at a very low temperatures for a long time to impart a very subtle and delicate touch of oak to the wine.

## BOTTLING

Bottling in March 2020, the wine was very gently filtered before being bottled using gravity.  
Number of bottles: 895.

## VINTAGE

2018, abundance and excellence  
After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines. Ageing potential: from 5 to 10 years.



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