Manuel Olivier

VIGNERON EN BOURGOGNE

VOSNE ROMANÉE

LES DAMAUDES

VINEYARD

Grape variety: Pinot noir.
Age of the vine: 60 years.
Yields and density: 40 hl / ha with 10 000 vine plants / ha.
Terroir: The plot called « les Damaudes » is located right in the middle of the 1st and Grands crus of Vosne-Romanée (at 100 m from the Grande Rue, the Tâche and the Romanée Conti) at the top of the hill on a steep slope (30%). The vines are facing East at a height of 300 meters. Chalky-clayey soils composed of superficial red clay (30 cm in depth). The soil structure is 50% of clay and 50% of volcanic soils.
Way of culture: Ploughing, earthing up every 3 years. Sustainable and integrated culture, organic fertilizer.



VINIFICATION

Harvest: Harvested by hand, use of a sorting conveyor.
Vatting process: 50% of the grapes are not de-stemmed, this part is put down in the vat, the other 50% come on top of it. Maceration at a low temperature during one-week, natural yeast, the wine is kept in vats from 5 to 6 weeks at 30°C. Treading and pumping over made according to the result of daily tastings.
Ageing: The wine remains 18 months in contact with fine lees in oak casks (50% of new barrels, 50% 1-year-old barrels). Barrels benefit from a 36-month drying process, the oak comes from the Allier and the Vosges forests. Light, slow, and long toasting process in wood depth.

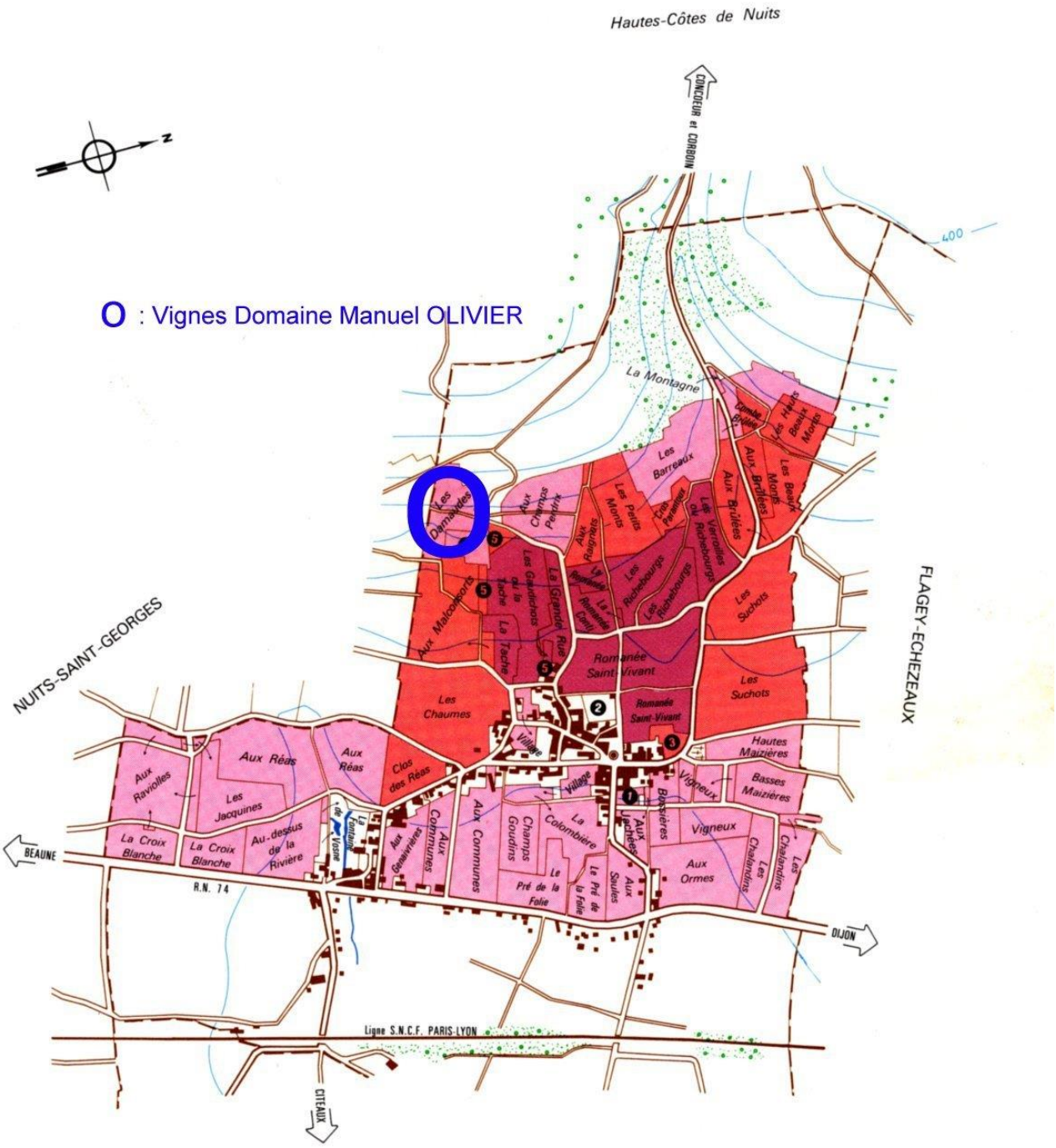
TASTING NOTE

Wine tasting: Concentrated, fine, and complex nose. The palate is fresh, well-balanced, and intense with a good length.
Food pairing: Wild fowl or game, either roasted or grilled, strong cheese.
Service: Cellar it from 5 to 20 years. To be served between 16 and 18°C (It may taste austere when young).

AWARDS

2018: Wine Enthusiast 94 Points - Tasteviné Automne 2020

VOSNE-ROMANÉE



RENVOIS

1. *Village*
2. *Derrière le Four*
3. *La Croix Rameau*
4. *Au dessus des Malconsorts*
5. *Les Gaudichots*

LEGENDE

- *LA ROMANÉE*
- *ROMANÉE CONTI*
- *ROMANÉE SAINT-VIVANT*
- *RICHEBOURG*
- *LA TÂCHE*
- *LA GRANDE RUE*
- *VOSNE-ROMANÉE PREMIER CRU*
- *VOSNE-ROMANÉE*