



VOSNE ROMANÉE

“LES CHARMES DE MAZIÈRES”

VIN BIOLOGIQUE

JEAN-PIERRE GUYON

Grape : Pinot Noir

Age of the vines : A selection from individual 60+ year old vines

Pruning : Guyot

Luminosity is the refrain of this cuvée. The eye discovers a flamboyant ruby colour of amazing consistency. A springtime nose of freshly picked flowers, enhanced by the smell of raspberry or alpine strawberry as well as wooded vanilla notes. Dynamic in the mouth, as exuberant as it is ethereal. The tannins slip away across the length of the palate. The wine has a vibrant feel, with power and elegance side by side.

For a marriage of flavours, bring this cuvee out to accompany a dish of roe-deer in red wine or veal marengo.

Serve between 14°C and 15°C.

Hide this in the back of the cellar for 5 to 6 years. Best to drink it over 20 years, or more, whatever the vintage.