



VOSNE ROMANÉE

PREMIER CRU "LES BRÛLÉES"

VIN BIOLOGIQUE

JEAN-PIERRE GUYON

Grape : Pinot Noir

Surface area : 15 ares

Soil : Clay-limestone

Age of the vines : 70 years

Pruning : Guyot

The vineyard « *Aux Brûlées* » probably takes its name from scrubland recovered through fire. Unless it refers to the sensation of heat that you feel because this plot sits high on the slope and is protected from the wind by the forest.

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot



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The glass is tinted with a brilliant, full purple-red. The nose announces the complexity of the wine, breathing out a fruit-laden perfume of cherries, raspberry and blackberry alongside mineral notes of stone and smoke. Add to this the wooded aromatics of toast and vanilla. In the mouth, you will encounter a concentrated wine. It is full-bodied, fleshy, precise and with astonishing persistence. A delight !

This cuvée needs a game dish such as pigeon with bacon and mushroom or a tasty jugged hare. It is delicious also with a leg of lamb or the untouchable *bœuf bourguignon*.

Serve between 14°C and 15°C.

Wait for 5 to 6 years before tucking into this nectar. To drink ideally from 15 to 20 years old, or more depending on the vintage.