



VOSNE ROMANÉE

PREMIER CRU "EN ORVEAUX"

VIN BIOLOGIQUE

JEAN-PIERRE GUYON

Grape : Pinot Noir

Surface area : 13 ares

Soil : Clay-limestone

Age of the vines : 70 years

Pruning : Guyot

In the village of Flagey-Echezeaux, the vineyard « *En Orveaux* » nestles in the lower part of the Combe d'Orveaux. Within this little valley runs a little stream which during heavy rainfall can swell and inundate the surrounding land.

« Orveau » or « Orvau » in Burgundian means flooding.

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



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The eye discovers a flamboyant ruby colour of amazing consistency. The nostrils boil over with pleasure under the aromatics of fresh roses, violets and cherries all supported by sweet spices such as nutmeg, and some resinous notes. As for the wine in the mouth, it is velvety and sensual. There is a saliva inducing thread with silky, fine-grained tannins. A rounded and well drawn out texture completes the magnificent balance of this wine.

Marvellous with a roast, veal, guinea-fowl, fillet of beef or fine cheeses.

Serve between 14°C and 15°C.

Be patient and wait for at least 6 years before trying the wine. Drink it from 15 to 20 years old, or more depending on the vintage.