

Méo-Camuxet

VOSNE-ROMANÉE AUX BRÛLÉES

TASTING

This is a powerful aristocrat of a wine, to be taken seriously. The impression is one of concentration, and the touch of spiciness it frequently offers us shows that its name is well chosen. It is true to the terroir of Vosne in that its strength is not expressed through aggressive elements. On the contrary, it is a well-balanced and complex wine. Pétillante ?

AGEING

It is not easy to grasp the complexity of Vosne Brûlées immediately, but you can comprehend its majesty. It is always an impressive wine, but you often say to yourself: "I should have waited longer".

MATURING

A wine which goes at its own pace, that is not a very fast developer. When you taste it from the cask, you are struck by its potential. Its complexity appears later. It is more "solar" than "Cros Parantoux", and therefore appears easier to drink, even if it evolves as slowly. As far as casks are concerned, it isn't hard to please: it is happy with the best Bertranges and Tronçais oak.

VINIFICATION

One of the few wines which vinifies itself..., OK or at least that requires very little intervention.

VINES

Most of the original planting dates from the 1930's. The grapes are archetypal tiny millerand berries. They always possess a high degree of concentration and can remain on the vine for a long time without spoiling. The balance between sugars and acidity is excellent.

SITUATION

This magnificent terroir lies at the foot of the slope, just below Richebourg, oriented towards the east. It is situated at the beginning of a combe and therefore subject to a certain coolness. The soil is not deep at all, and the plough often comes in contact with large stones or even scrapes the underlying rock itself.

