

# VOSNE-ROMANÉE 2015

**96** points Decanter World Wine Awards



Gold Medal, Decanter WWA

*"A touch of earth on the nose, followed by a beautifully integrated, silky and refined palate. This enthralls with its energy, as well as substance and lavish length. Impressive with great potential!" — Decanter WWA 2017*

BC Hosp \$74.99 +134133 Wholesale \$63.49 (SPEC)

**Domaine Gille** Vosne-Romanée vines are harvested manually. Vinification starts with five days of cold maceration in a small oak vat. Then natural fermentation gently begins by itself without external yeast or temperature control. Maturation, in fine texture medium toasted oak barrels (1/3 new), lasts 18 months.

## TERROIR

Location: Two parcels: "La Croix Blanche" and "Les Basses Maizières" north and south facing plots in Vosne-Romanée village.

Vineyard: Limestone and clay - 10 000 vines/hectare – yield: 35hl/ha.

Training: Ploughing, guyot pruning, free of pesticides and herbicides

## TASTING NOTES

Temperature: Best served between 14°C and 16°C (64°F – 68°F)

Colour: Dark and Ruby.

Nose: Find dark fruit including blackberry, blueberry, blackcurrant, floral and spice aromas.

Palate: This wine is remarkably well balanced and consistent and has enough structure to develop over age.

Ageing: 20 years

## PAIRING

Perfectly fit for roasted meat, game with sauce, and cheeses. It will also stand up to spicy dishes.

Case: 12 x 750 ml



+134133



Choice Import Agencies