



Champagnes & Châteaux

QUALITY SINCE 1989

VOSNE-ROMANÉE 2018 DOMAINE DANIEL RION ET FILS

This highly regarded family-owned Domaine was started in 1955 by Daniel Rion, with just two hectares of vines in the commune of Vosne Romanée, which had been left to him by his paternal grandfather. Forty years later in 1995 Daniel retired. Today his children, Pascale, Olivier and Christophe run a domaine of eighteen hectares in eighteen different appellations, in six villages of the Côtes de Nuits and the Hautes Côtes. They believe in minimal intervention in the winery, using a combination of modern techniques and traditional practices learned from their father. Their success is directly related to the quality of their wine making, which always seeks to produce wines with delicate tannins, deep colour and rich fruit

Grape: 100% Pinot Noir

Vineyard & Vinification Note:

Resulting from several parcels representing 1.90 ha, one of these is gently sloped to an altitude of 250 m, in ground of rather deep silt on clay, with vines from 35 to 55 years old. The other part, 25 years old, comes from a parcel on the top of the slope (300 with 325m), which is steeply sloping, on humus-rich black soil, gravel-stony, very calcareous. The sub-soil is also calcareous and stony.

Vinified separately, the wines resulting from these 2 parcels are assembled just before the bottling, after maturing on lees in 50% of new barrels. To protect and maintain the ecosystem of the vines, the vineyard is managed in a natural integrated manner. They avoid the use of products which could endanger the health of the vine, and poisons for fauna and flora. Insecticides are used sparingly and only after observation of damage caused by the parasite. They do not use any anti-botrytis agents. In order to obtain a good circulation of air throughout the vines, they practice partial stripping. Conditions are then much less favourable for development of the fungus which is responsible for the rot. Only organic fertilizers, which they manufacture themselves, are used according to the specific needs for each area.



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This management of the vineyard makes it possible to preserve a good structure of the ground, while limiting harvest to small quantities.

The old vines, from 25 to 65 years, were visually selected for the quality of their fruits : small berries, with thick skins – a guarantee of a quality wine which will be deeply coloured, complex and have refined tannins. The small output allows obtaining grapes of great quality, naturally concentrated and balanced, becoming fully ripe. New plantings are carried out with seedlings selected for the small size of the berries they will produce, guaranteeing great quality, colour and fine tannins.

The harvest is carried out exclusively by hand. They collect whole bunches, which preserves the integrity of grapes and their potential aromatic qualities until their arrival in the fermenting room. This manual method also enables them to sort the grapes in the vineyard, and to integrate into the crop only healthy and ripe fruits.

The vintage is entirely destemmed, in order to avoid the contribution of harsh tannins and green flavours.

After a pre-maceration of a few days (the duration varies according to characteristics' of the vintage), the wine making proceeds in open stainless steel tanks where the temperatures of fermentation are carefully controlled. The extraction of the colour and fine tannins is supported by pigeages, or pumping of the juice over the must, daily. The cuvaison lasts ten days. With the racking, fermented marc is quickly but delicately pressed pneumatically. After a few hours at a few days of settling, all communal appellations and the crus are put into barrels to obtain wines with delicate tannins and of a deep red colour, suited for long ageing.

In the same way, it maintains good ventilation of the damp cellar, in order to limits the development of mould.

Tasting Note:

Vosne Romanée is the bouquet of flowers of the domaine. Scents of cherry and rose, this wine becomes complex with age, with a nose of underwood, autumn leaves and mushrooms. Its tannins are discrete and consistent, but always elegant.

Wine Spectator:

Expressive aromas of black cherry, blackberry and toasty oak lead off, with hints of violet and black pepper. It firms up, with moderate tannins and acidity lending structure and driving the finish. Drink now through 2033. 752 cases made, 75 cases imported. **92**

Points, Bruce Sanderson, May 2021

Food Pairing:

You will find this wine harmonious with delicately seasoned game, poultry such as pigeon or quails with raisins. At the end of the meal, it partners beautifully with fine and delicate cheeses.