

Vosne Romanee Aux Raviolles Domaine Jean Chauvenet 2022



Region

The Côte de Nuits follows a narrow strip of red iron-rich soils that run the short distance south from Dijon to the town of Nuits St Georges and ends before the hill of Corton. It is perhaps the source of the greatest and most elusive Pinot Noir wines of Burgundy. To travel through this northern half of the Côte d'Or evokes a role call of great vineyard names; Gevrey, Vosne Romanée, Clos de Vougeot, Musigny, Nuits St Georges and more. Here in the Côte de Nuits the best vineyards lie along a narrow band of limestone slopes facing south-east to maximise exposure to the sun. Lower-lying vineyards with more clay drain less well and tend to produce less exciting wine.

Producer

Domaine Jean Chauvenet embodies the idea of a small Burgundian family estate. The domaine holds a small 9.5 hectares, spread across 8 of the most famous appellations in the Cote de Nuits. Christophe Drag (son in law of Jean) and his wife Christine approach their vines with sustainable viticultural practices, limiting the use of any chemical fertilizers, insecticides and weedkillers and have been HVE certified since 1994. Their aim is to improve the health of their soil and limit erosion of the important terroir of the Cotes de Nuits. The wines of Jean Chauvenet have a long standing reputation for some of the most stylish and elegant wines around Nuits St Georges, they reveal the finesse, and signature of the great terroir of the Cotes de Nuits.

Tasting Notes

This special plot was planted in 1935 and represents 0.3 ha of the 9.5 ha estate. Hand harvesting with careful sorting and 100% destemming. Vinification in concrete tanks for 21 days with one cap immersion per day for a supple extraction. Following this the wine is put into barrels (15% new) to mature for 18 months, raked in April so can be drawn without clarification or filtration. Vosne Romanee symbolises elegance. Perfumed and highly aromatic, with discrete, velvety tannins and charming red fruits, spice and forest growth flavours.

Food

Pairs well with roasted poultry or game and fine hard cheeses.

Technical Information

Country	France
Region	Cote de Nuits
Grape(s)	Pinot Noir (100%)
Type	Red
Style	Complex
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	13.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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