

Vosne Romanée Les Barreaux

Domaine Paul Misset

Region: Burgundy

Appellation: Vosne Romanée



General Description

In the 1930s, when the rules for appellations or origin were being drawn up, each French wine-growing region chose what would be the determining factor in naming their wines. In Bordeaux it was the domaine ; in Champagne it was the brand name ; in Alsace it was grape variety ; and in Bourgogne it was terroir-native soil.

The idea of terroir – the patch of native soil from which a given product springs – is given precision and definition by the notion of “climat” – that is a parcel of ground, delimited and named, with identifiable characteristics going back centuries which lend a unique character to whatever is grown on it.

Climate, aspect, exposure to sun and wind, susceptibility to frost, and the system of cultivation in force all have their influence on terroir. But behind these lie the hard facts of geology : landform, rock and soil.

Ever since wine has been made in Bourgogne, it is the Pinot Noir on which the fame of her great red wines depends. It produces compact, purplish-black grape bunches whose berries contain an abundance of sweet, colourless juice.

Wine Tasting Notes

The Vosne Romanée parcels of Domaine Paul Misset are only .71ha and are located right beside grand cru and premier cru of the most prestigious vineyards of Vosne Romanée.

Fleshy, opulent wines evoking the touch of velvet. Mellowness dominates but it is backed by refined tannins and balanced acidity. Complex bouquet featuring aromas of cherry, strawberry, violet and undergrowth.

Fine, complex wine from the famous Vosne Romanée area. Quite scented brambly fruit on the nose, a palate of finesse and charm. Will reveal more hidden depths of character as it matures in bottle. To be served at 16° - 17° C.

Estate bottled after cellaring in oak barrels for 15 to 18 months.