

# THORMAN HUNT

EST. WINE SHIPPERS 1978

## Domaine Michel Gros, Vosne-Romanée

### Vosne-Romanée

#### Grower

The Gros family have been vigneron in the village of Vosne-Romanée since 1830. Michel inherited some magnificent parcels of vines and in 1997 the Ecard family entrusted Michel with the running of their 3.5 hectares in Vosne Romanée and Nuits-Saint-Georges. Michel now has 18 hectares under vine – half in the Côtes de Nuits and half in the Hautes Côtes. He ensures that yields are kept low, everything is hand-picked and there is a rigorous sorting prior to total destemming. He hasn't chaptalized for a number of years, preferring (only when necessary) to use a juice concentrator for a small percentage of the must. During fermentation, at a maximum of 32 degrees, he uses both pigeage and remontage to ensure a gentle extraction. Racking is kept to a minimum. He uses between 30% new oak, for the village wines and 50-80% for the 1er crus.

#### Vineyards

The grapes from three parcels compose this cuvee which originates from Aux Reas, Aux Dessus de la Riviere and La Colombiere. These parcels are located close to the village, the last two being located on conglomerates of clay limestone on Oligocene strata, which are called "Salmon conglomerates" because of their salmon-pink colour. Les Reas lay on hard limestone soils on Bajocian strata. These marls which are alternated with limestone blocks produce very soft and elegant wines.

#### Vinification

Traditional vinification. Barrels eighteen-months. New oak barrels 50% to 70% depending on the vintage. Only one racking at the end of the malolactic fermentation, usually at the end of the winter following the harvest. When the wines are eighteen months old, the blending of the barrels of the same appellation is carried out. Wines filtered with egg white albumin.

#### Style

Discreet wood influence, aromas of plum, spice and dark berries.



#### Grape varieties:

100% Pinot Noir

**Bottling options:** 75cl

**ABV:** 12.5%

**Closure:** Cork

