THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine Michel Gros, Vosne-Romanée



Nuits Saint Georges 1er Cru

Grower

The Gros family have been vignerons 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

Two plots are used to create this wine, which are situated in the northern part of Nuits-St-Georges and are quite close to each other. The VIGNERONDES and the MURGERS cover the lower third of the slope on a sandy soil with a good filtering potential. This wine is characterized by the strength of the Premiers Crus of Nuits St-Georges, together with soft tannins due to its proximity to Vosne. It has excellent ageing qualities.

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

A wine of great purity with beautiful freshness and bursting with fruit. A very ripe nose with notes of roasted plum, warm earth, cassis and nuances of wood.

Grape varieties: 100% Pinot Noir Bottling options: 75cl

ABV: 13% Closure: Cork

