

THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine Michel Gros, Vosne-Romanée

Vosne-Romanée 1er Cru Clos de Réas



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

Alphonse GROS bought this "cru" in 1860. The "Clos des Réas" is located on the hillock that overlooks the small Réas valley. The geological stratum of the subsoil is a "Salmon conglomerate" on the Oligocene strata, with a large quantity of limestone blocks alternated with marls. This soil profile, together with the slope, ensures excellent drainage. The marls give wine the silky character of tannins, the elegance of perfumes and the slight acidity that make it easy to taste from its youngest age. Thanks to the almost perfect balance of this wine, it can age 10 to 15 years while preserving its fruity expression and its freshness.

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

Rich, pure and concentrated, but also with remarkable freshness and balance. Well-rounded tannins and exceptional concentration Clos des Réas is a wine that will age well longer-term.

Grape varieties:

100% Pinot Noir

Bottling options: 75cl

ABV: 13%

Closure: Cork

