



THE VINTAGE

2017 is an early vintage. Harvests started on August 29th, the grape clusters were dense and compact thanks to excellent flowering in late May. Favourable climate conditions gave charm and generosity to the wines. 2017 is a classic style of vintage that can also be enjoyed in its youth.



APPELLATION DESCRIPTION

Coming from a "Vieilles Vignes" parcel (60 years old), "Les Ouvrées Rodin" is characterised by its elegant tannins and delicate structure.

Edmée Sirieys, Erwan Faiveley's great grandmother, had family links with art amateur Maurice Fenaille. In 1885, the latter became Auguste Rodin's patron. In memory of the unique relationship with Auguste Rodin and as a homage to the timeless works created by him, we named this new gem of the Côte de Nuits: "Les Ouvrées Rodin"

Exposition : East, South-East

Soil : Limestone-rich scree

Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 32 a 96 ca [0,81 Acres]

Years the vines were planted : 1966



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 16-18 months in French oak barrels (60% new oak and 40% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our hygrometry-controlled cellars at consistent, natural temperatures.



TASTING

Deep ruby red hue with purplish glimmers. The complex nose offers a combination of fruit, spice and floral notes. The lively palate displays exceptional tension, elegant tannins, a hint of white pepper and menthol notes. Les Ouvrées Rodin is an intense, deep, smooth, elegant and subtle wine and a perfect reflection the character of its historical terroir.

Serve with : Foie gras and pear filo pastries, coq au vin, fillet of beef, truffle risotto

Serve at : 16°C