



THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The red wines are seductive, well-balanced, aromatic, fresh and direct. The tannins are elegant and approachable. The palate discloses aromas of juicy fruits as well as warm, sunny, spicy notes.



APPELLATION DESCRIPTION

The term "Les Damodes" makes reference to the Druidesses who previously inhabited the area. These vines are planted at high altitude, bordering Vosne-Romanée, and produce a mineral wine with very delicate tannins. A smooth and very feminine wine!

Exposition : East
Soil : Shallow hard limestone, marls
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 0 ha 81 a 48 ca - [2,01 Acres]
Years the vines were planted : 1950, 1983, 1989



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 months in French oak barrels (40-50% new oak and 50-60% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

Deep ruby red hue. The expressive nose opens up with black fruits, spice and subtle toasted notes. The attack is elegant and refined and the palate is characterised by floral notes and a touch of mocha.

Serve with : Beef tartare, deer stew, hard cheeses

Serve at : 14°C to 16°C

Cellaring Potential : 7 to 12 years