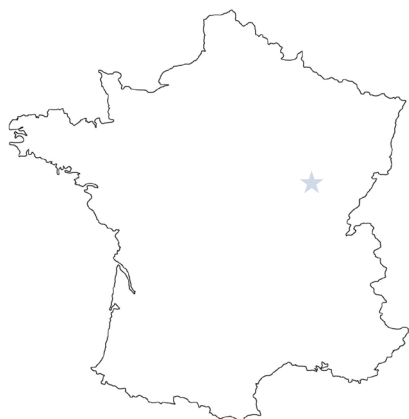




## MAISON PASCAL CLEMENT



### VOSNE-ROMANÉE 2013

**PASCAL CLEMENT** || Pascal Clement was born in the village of Savigny-les-Beaune to a family of growers, where his father founded the Maison in 1950. After over 20 years as a grower and winemaker in the region – including his time at legendary Domaine Coche-Dury in Meursault - he launched his own micro-négociant project in 2012. The wines live in a stunning building built in 1850 with a splendid arched cellar, housing 200 barrels. Pascal works with friends across several appellations, personally selecting and tending the plots he chooses to work with.

**BURGUNDY** || Running a thin line from Auxerre in the north to Lyon in the south, the vineyards of Burgundy are revered, idolized and worshipped, especially those that fall in the Côte d'Or, or "Golden Slopes." There are thousands of small-scale growers, often with only tiny parcels of land - in some cases mere rows - which means most Burgundy producers operate as négociants out of necessity. Wines are classified from regional appellation (AC Bourgogne) up through Premier Cru and Grand Cru vineyards.

#### VOSNE-ROMANÉE 2013 ||

**BLEND** | 100% Pinot Noir

**VINEYARDS** | Known as 'the pearl of the Côte,' Vosne-Romanée is home to the most exalted Grand Cru vineyards in all of Burgundy. Outside of those hallowed vineyards, the AOC includes 200 hectares of vineyards that nestle between Nuits St. Georges and Flagey-Echézeaux. Red-brown clay soils that are interspersed with limestone and some pebbles.

**WINEMAKING** | Aged 18 months in French oak.

**WINEMAKER TASTING NOTES** | Aromas of blackberry, blueberry, redcurrant, cherry-stone and mature plum. It is not uncommon for it to evolve towards feline, wild notes over time. With maturity these develop into leather, chocolate, pepper notes. A wine that you should let age so that it opens to its full extent and displays its rounded texture, its delicate yet firm structure, its fruity mouthfeel and its chewy tannins, which will be properly smoothed by then. Rich? Definitely.