

Domaine Jacques Cacheux & Fils

Vosne-Romanée Aux Réas



"Aux Réas" is a legendary lieu-dit in Vosne-Romanee that sits directly next to the premier cru of "Clos des Réas." Completely destemmed with a seven-day cold soak. The wine ages for 18 months in 20% new oak with no fining and no filtration. Average production is 1500 bottles.

Grape varieties : Pinot Noir

Altitude : 230 m A.S.L.

Vineyard age : 75 years old

Grape yield : 35 hl/ha

Exposure : Southeast

Soil : Stony and Limestone

Alcohol : 13%

Tasting notes :

A restrained if quite pretty nose combines notes of both red and dark berry fruit with plenty of spice, tea and sandalwood nuances. The middle weight and attractively vibrant flavors possess a lovely mid-palate mouth feel while delivering solid depth and length on the dusty and well-balanced finale. This is really very good and noticeably less oaky than prior vintages.

Press Notes

Wine Spectator

2017	92 points
2014	93 points

