

## Domaine Jacques Cacheux & Fils

### *Vosne-Romanée 1er Cru La Croix Rameau*



Completely destemmed. The grapes are cold-soaked for seven days before alcoholic fermentation is takes place. 100% new oak for 18 months. No fining, no filtration before bottling. Annual production averages 750 bottles.

Grape varieties : Pinot Noir

Altitude : 230m A.S.L.

Vineyard age : 30 years old

Grape yield : 35 hl/ha

Exposure : East

Soil : Stony and Limestone

Alcohol : 13.5

Tasting notes :

The aromatic profile is much more restrained and quite somber with dark currant, earth and plum scents that are liberally laced by various spice elements. There is good verve to the delicious and attractively textured medium weight flavors that also display a bit of wood on the slightly austere and, somewhat curiously for the vintage, somewhat warm finale.

Press Notes

Burghound

2014 90 points

Wine Spectator

2014 94 points

