



# BERTRAND ET AXELLE MACHARD DE GRAMONT

## Vosne-Romanée

**VINTAGE:** 2017

**GRAPE(S):** Pinot Noir

**COUNTRY:** France

**APPELLATION:** Burgundy, Côte-de-Nuit, Vosne-Romanée AOP

**VINEYARD:** Estate

**SUGAR:** <2 g/L

**ACIDITY:** pH - N/A

**ALCOHOL:** 13 %

**STYLE:** Complex and firm.

**FOOD PAIRINGS:** Foie gras, game fowl, beef tenderloin.

**THE DOMAINE:** Moving back from Paris in 2004 to take over from her father Bertrand, Axelle has taken the wines to the next level at Bertrand et Axelle Machard Gramont. This beautiful, talented woman is the force behind her vines in Nuits-Saint-George and Vosne Romanée. Certified organic, her passionate approach to viticulture and wine making has made Axelle a trailblazer in Burgundy. We are thrilled to offer her full range of wines from Aligote and Bourgogne Rouge to her single vineyard Nuits-Saint-Georges-George and Vosne Romanée. These are wines to drink, to share, to cellar and will impress even the most experienced palette, as the proof of her love is in every glass.

**VITICULTURE AND VINIFICATION:** Vegan and organic From four different Vosne holdings acquired in 2002 by Axelle's family, with an average of 35 – 40-year-old vines. Fruit is hand-harvested and sorted. 100% destemmed. Two weeks of fermentation then ageing in 228-liter used oak barrels for 18 – 20 months. Bottled unfinned, unfiltered, and minimal SO2 added. The plots growing the communal appellation lie either at the top of the slope or at its foot on either side of the Grand Cru Climats and in some cases reaching the same altitude. The soils are limestone mixed with clayey marls. Depth of soil varies from some tens of centimetres to 1 metre deep. The exposure is easterly.

**VINTAGE DETAILS:** 2017 was an excellent vintage, for the most part, in the Côte d'Or and Côte Chalonnaise. First and foremost, the yields were excellent, with most of our growers reporting higher production than in recent years – 2017 is the largest harvest since 2009. Also, our growers had mostly positive things to say about the quality of the wines: many growers compared them to 2015s with a bit higher acidity. Hail was also not a big problem in 2017, sparing the often-hit zone around Meursault and Volnay. Only Morey St. Denis reported hail damage in the northern section of the village – both Ligniers reported a 15 to 30% reduction in affected parcels.

**TASTING NOTE:** Deep purple to the rim, vibrant, with a fresh, lively nose of blackcurrant, juicy, crunchy and fresh. On the palate lovely velvety black fruits, supple, lightly spiced, rich and deliciously approachable with a long, fresh finish. This cuvée offers a wine with a pretty, dense texture, with fine tannins.

**PERSONAL NOTES:**