



1896 WINE CLUB

GROS FRÈRE ET SŒUR 2022 CHEMIN DES MOINES DE VERGEY (PINOT NOIR)

This is an extraordinary and rare wine from one of the legendary families of Burgundy! The family history in Vosne-Romanée dates back to 1830. The Gros family tree is complicated, but the brother and sister tradition of this branch has been strong for over 60 years at the Domaine. Today, the 7th generation of Elodie Gros and Vincent Gros carry on the family work. The "Path of the Monks of Vergey" site lies just outside the AOC Bourgogne demarcation and above the Grand Cru of Vosne-Romanée. Bernard Gros planted and nurtured the vineyard decades ago because it has the classic clay and limestone soils that made the Vosne-Romanée region famous. An interesting footnote: given the value and rarity of the Domaine's wines, each glass bottle is 'equipped' with an RFID chip for authentication.

TASTING NOTES -

Vibrant and Beguiling, like great footwork becomes a dance!

The perfumed nose is filled with effusive raspberry and red cherry fruit, rose blossom, and subtle lavender. With a little more air, black currant, rosemary, and thyme add another layer of complexity. The fresh, crunchy fruit of the nose follows through on the palate with a touch of red fruit leather, and juicy, natural fruit acidity. There's a touch of earth and light forest floor notes as you reach the raspberry glow at the finish. Brilliant and lovely, it will be very easy to finish the bottle before you realize it is gone. As some would say, it is very more-ish!

PRODUCTION INSIGHTS

The Domaine thinks of winemaking as wine growing first. The first principle of that process is attunement to the rhythm of each growing season. The vineyard team works the vineyard by hand, pruning, tying canes, managing the canopy, leafing as well aerating the soil without tilling. The bunches are hand-harvested and then manually sorted and destemmed. This provides a careful selection to reach the fermentation vats where the fruit and juice are cooled. This step allows for a slow and delicate infusion of the red fruit flavors and aromatics. A cool fermentation follows over several weeks with few interventions. The wines age for 12 months in Burgundy oak barrels and another 6 months in tank on their lees. The wines are lightly filtered and bottled unfined.



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