



DOMAINE JOANNET

AOP Vosne-Romanée
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Anchored in Marey-lès-Fussey, in the heart of Hautes-Côtes de Nuits, Domaine Joannet is a family estate managed by Michel and Fabien Joannet. For several generations, the family has passionately worked its 20 hectares of vines spread between Côte de Nuits and Côte de Beaune. The estate's appellations cover a wide spectrum of Burgundy: Vosne-Romanée, Vosne-Romanée 1er Cru, Pernand-Vergelesses, Pernand-Vergelesses 1er Cru, Bourgogne Hautes-Côtes de Nuits, and Bourgogne Hautes-Côtes de Beaune. Viticulture is conducted in a reasoned struggle, with rigorous soil work and particular attention to biodiversity. Vinifications are careful, with aging in oak barrels to give the wines depth and elegance. The estate's reds stand out for their freshness, precision, and aging potential, while the whites reveal beautiful mineral tension and remarkable balance.

VARIETAL

Pinot Noir 100%

LOCATION

The Vosne-Romanée Rouge from Domaine Joannet is a terroir-driven wine emblematic of the Côte de Nuits in Burgundy. It elegantly embodies the finesse and aromatic depth typical of red wines from this prestigious appellation.

TERROIR

Sourced from the clay-limestone slopes of Vosne-Romanée, this wine comes from carefully selected plots that benefit from optimal sun exposure and a soil structure ideally suited to express the full character of Pinot Noir. This exceptional terroir imparts balance, tension, and aromatic complexity to the wine.

IN THE VINEYARD

Vineyard management is conducted with precision and deep respect for the environment. Soil work and cultivation techniques encourage deep rooting and balanced vine growth. Yield control, grape selection, and close monitoring of ripeness ensure an optimal harvest each vintage.

HARVEST

The grapes are hand-picked, allowing for the preservation of berry integrity and sanitary quality. This approach enables a strict sorting of clusters from the moment of harvest.

WINEMAKING

This Vosne-Romanée is vinified using traditional Burgundian methods, with maceration adapted to extract both structure and finesse. Fermentation is followed by gentle extraction to preserve the aromatic freshness and fine tannic structure of the wine.

AGEING

The wine is aged for approximately 12 months in French oak barrels, with a well-balanced proportion of new and seasoned oak. This stage brings complexity, roundness, and elegance while allowing the pure, fruity expression of Pinot Noir to shine through.

SERVING

Serving temperature: 14–16°C

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

Visually, this Vosne-Romanée displays a deep, brilliant ruby hue.

The nose reveals a rich and complex aromatic profile, ranging from ripe red fruits (cherry, raspberry) to more delicate notes of violet, sweet spices, and undergrowth.

On the palate, the attack is broad and silky, supported by fine, precise tannins. The balance between fruit, freshness, and oak results in a remarkably long finish and elegant aromatic persistence.

VISUAL APPEARANCE

Deep, brilliant ruby color

AT NOSE

Ripe red fruits, violet, subtle spices, forest floor

ON THE PALATE

Silky, refined structure, elegant finish

FOOD PAIRINGS

This Burgundian red wine pairs beautifully with refined and structured cuisine:

Grilled or sauced red meats (braised beef, leg of lamb)

Noble game meats (roast venison, pheasant)

Mushroom-based slow-cooked dishes (stew, porcini risotto)

Aged cheeses (Époisses, Langres, Munster)

These pairings enhance the wine's complex aromas and delicate texture.

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