

# 2022 Vosne-Romanée

Numa Cornut | Vosne-Romanée, Côte de Nuits, Burgundy | Plot: Les Jacquines

From the jewel of the Côte de Nuits, this Vosne-Romanée is made with a distinctive fermentation approach: harvest divided between whole-cluster and destemmed fruit, cold maceration, micro-pigeage, and bottling by gravity. The result reflects Cornut's investment in technique that protects rather than imposes.

## THE VINTAGE

2022 delivered balanced wines in Burgundy with ripe fruit and structural harmony, offering both immediate appeal and aging potential.

## TERROIR

Vosne-Romanée sits in the heart of the Côte de Nuits, north of Nuits-Saint-Georges. Limestone marl soils with ideal hydrography. The village is home to several of Burgundy's greatest Grands Crus, including Romanée-Conti and Richebourg. Plot: Les Jacquines.

## FARMING

The team at Numa Cornut do as little intervention in the vineyard as possible and farm using sustainable practices. They prioritize sustainable vineyard management and minimal manipulation in both vineyard and cellar.

## WINEMAKING

Harvest divided in two: half placed whole at the bottom of the vat, the other half destemmed and added to cover. Cold maceration for one week, then 3–4 weeks of vatting with micro-pigeage and pumping over, adjusted by tasting. Racked by gravity. Aged 12 months on fine lees in 228L Chassin M+ barrels — 50% new, light toast.



## TASTING NOTES

Deep, brilliant color with garnet highlights. Nose of blackcurrant. Full, fresh palate with blackcurrant and undergrowth. Silky tannins and excellent length.

## FOOD PAIRING

Roast Duck • Venison • Mushroom Dishes  
Aged Comté

serving temp  
**61–64°F**

## varietals

100% Pinot Noir

## farming

Low Intervention/Sustainable

## alcohol

13%

## residual sugar

< 2 g/L

## pH

3.6

## acidity

3.4 g/L

## SO<sub>2</sub>

Free: 24 mg/L

## fermentation

Half whole-cluster, half destemmed; cold maceration; micro-pigeage; gravity bottled

## aging

12 months on fine lees — 228L Chassin M+, French oak, 50% new, light toast