

2023 Vosne-Romanée

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

From the plot Les Jacquines in Vosne-Romanée, this 2023 carries Cornut's signature fermentation approach — partial whole-cluster, cold maceration, micro-pigeage, and gravity bottling — reflecting the generous, well-structured character of the vintage.

THE VINTAGE

2023 was a generous and well-balanced vintage in Burgundy. A warm growing season produced wines with ripe fruit, good freshness, and healthy volumes — a vintage that offers reliability and quality across appellations.

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. 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 and by gravity. Aged 12 months on fine lees in 228L Chassin M+ barrels. Aged in French oak, 50% new.



serving temp
61–64°F

TASTING NOTES

Structured and layered, with dark cherry, spice, and refined tannins supported by persistent freshness.

FOOD PAIRING

Roast Duck • Venison • Mushroom Dishes
Aged Comté

varietals 100% Pinot Noir

farming Low Intervention/Sustainable

alcohol 12.9%

residual sugar < 2 g/L

pH 3.39

acidity 3.8 g/L

SO₂ Free: 25 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