



DOMAINE JEAN GRIVOT
VOSNE-ROMANÉE · CÔTE-D'OR · FRANCE



PRODUCER PROFILE

Estate owned by: Étienne and Marielle Grivot
Winemaker: Mathilde Grivot
Total acreage under vine: 38
Estate founded: 1930
Winery production: 11,689 Bottles
Region: Burgundy
Country: France

Domaine Jean Grivot Vosne-Romanée 2019

WINE DESCRIPTION

Domaine Jean Grivot is among the great names in Burgundian wine. Étienne Grivot and his wife Marielle took over from Étienne's father Jean Grivot in 1987. The vineyards are densely planted and farmed organically "*sans certification*" while the aim in the cellar is for balance and clear expression of terroir.

Jean Grivot's 38.3 acres spread across 22 appellations with vineyards in the communes of Vosne-Romanée, Vougeot, Chambolle-Musigny, and Nuits-Saint-Georges. Besides the three grand crus, there are 8 premier crus including the much lauded Les Beaux Monts and Suchots in Vosne-Romanée. The grapes are completely de-stemmed and fermentation is spontaneous.

Vosne-Romanée is from village-level parcels lying between the Vosne and the D974. Domaine Jean Grivot is one of the finest producers here and this wine is intended to be a classic expression of the village with red and black fruit perfumed with spice and violet nuances.

The grapes are destemmed and maceration à froid usually lasts just a day or two. The alcoholic fermentation is spontaneous and malolactic fermentation occurs in barrel. Depending on the vintage, the proportion of new oak is around 25% for the village appellations.

TASTING NOTES

The wine shows aromas and flavors of red berries, herbs, and purple flowers. The palate is rich with ripe fruit and medium weight with bright acidity and fine tannins. Aging in up to 25% new Burgundian pièce brings notes of vanilla, toast, and baking spices.

FOOD PAIRING

Red Burgundy might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food-friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

VINEYARD & PRODUCTION INFO

Bottles produced of this wine: 11,689

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fining agent:	None
Type of aging container:	Barrels
Size of aging container:	228 liters
Age of aging container:	25% new
Type of oak:	French
Length of aging before bottling:	15 months in barrel and then 2 months in tank
Total SO ₂ :	74 mg/L

ANALYTICAL DATA

Alcohol:	13.7%
pH level:	3.64
Residual sugar:	<0.7 g/L
Acidity:	3.01 g/L
Dry extract:	24.8 g/L