

## DOMAINE ANNE GROS

### Bourgogne Blanc

### Hautes-Côtes de Nuits 'Cuvée Marine'

*Subtle, harmonious, supple—Burgundy from Domaine Anne Gros is intimately tied with the elegant, poised character of wines from Vosne-Romanée. While each cru faithfully reflects its terroir, it is terroir as translated through Anne's expert touch, offering richer aromatics, rounder curves, silkier tannins. The combination is irresistible; so much so that Anne's limited production is snapped up by global collectors faster and faster each vintage. To be sure, Anne Gros is one of the top winemakers in Burgundy today, which explains why her wines inspire such a cult-like following. There have been Gros family members in Vosne since the 1830s; Anne took the reins of her father's winery (Domaine François Gros) in the late 1980s.*

**WINERY:** Domaine Anne Gros

**WINEMAKER:** Anne Gros

**ESTABLISHED:** 1988

**REGION:** FRANCE • Burgundy • Côte de Nuits • Vosne-Romanée

**APPELLATION:** Hautes-Côtes de Nuits AOC

**BLEND:** 100% Chardonnay

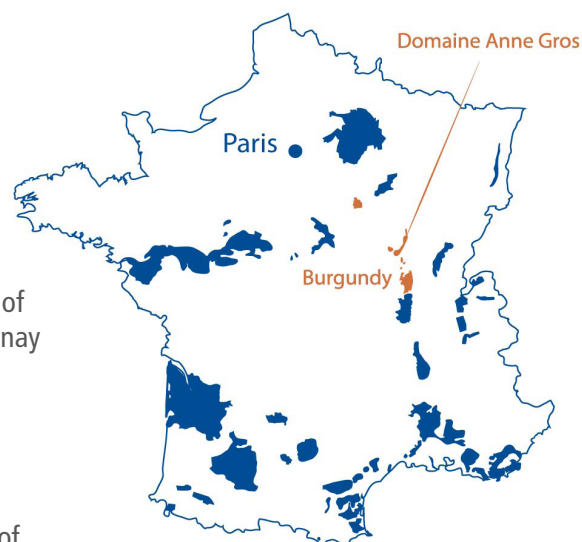
**VINEYARDS:** A selection of fruit from two acres of vines in lieu-dit 'Concoeur,' located in the Hautes-Côtes, the windy hills above the village of Vosne-Romanée, at 1,200 feet in altitude and facing southeast. Chardonnay vines are planted at the slope's highest point, where soils are deep and fertile.

**AGE OF VINES:** 20 years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in a mix of new and older French oak barrels.

**TASTING IMPRESSIONS:** Aromas of white peaches, candied lemons, wildflowers, a hint of fresh herbs. Plush yet energetic, with good acidic balance. Savory and long.

**PAIRING SUGGESTIONS:** As an aperitif; fresh French cheese; charcuterie; fried white fish



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