

DOMAINE ANNE GROS

Bourgogne Rouge

Hautes-Côtes de Nuits

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% Pinot Noir

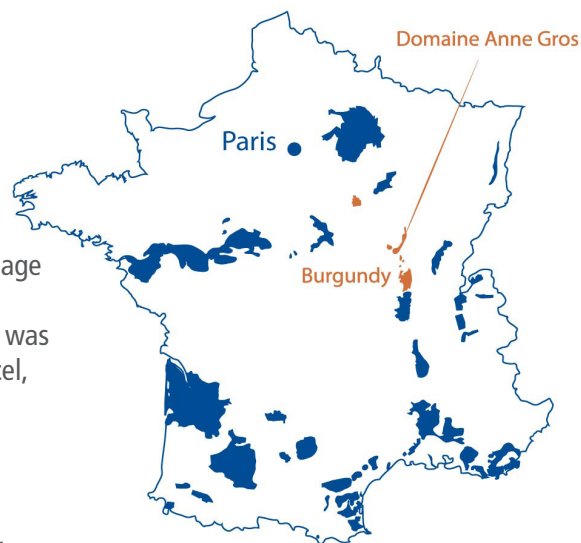
VINEYARDS: Estate vines are located in the commune of Concoeur, a village in the Hautes-Cotes at 1,200 feet in altitude, just above Vosne-Romanée. Anne planted this southeast-facing site to Pinot Noir in the late 1990s (it was fallow before then). Vines are found on the lower, flatter part of the parcel, with shallow soils rich in fossilized material, very well-draining.

AGE OF VINES: 20+ years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in stainless steel tanks. Aged in French oak barrels: one-third new, one-third one-year and one-third two-year barrels.

TASTING IMPRESSIONS: Aromas of red cherries, pomegranate, red plum, light herbs, pepper. Earthy, tangy, juicy; good acid-fruit balance.

PAIRING SUGGESTIONS: Aged local French cheese; charcuterie; pork sausages with herbs



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