

Méo-Camuxet

VOSNE-ROMANÉE

TASTING

A wine with fine intensity, supported by much freshness and a pronounced mineral character. Ambigu.

AGEING

Despite its acidity, the wine can be (changement perso) very accessible, even full of charm to start with. But it ages very well, gaining in depth and balance. There's nothing to stop you laying it down for 10-15 years or more... But usually, it will prove to be drinkable after 3 or 4 years in the bottle.

MATURING

The two vineyard plots, vinified separately and blended before being bottled, can take new oak very well (a proportion of about 50% is generally required), and that helps to refine these concentrated wines which are slow to develop. They need to be matured for a long time.

VINIFICATION

There are no special requirements for the vinification, since the balance achieved in the vineyard guarantees good extraction.

VINES

The plantings are of different ages: "les Barreaux", planted in several stages in the 70's and 80's, has almost reached the age of reason, while "les Communes" is older (at the end of the 50's). For the youngest part of 'les Barreaux', the production was vigorous, but it is becoming better balanced and no longer requires any special treatment. However, for "les Barreaux" it is imperative to control the yields and to harvest late, in order to ensure full maturity.

SITUATION

Two different vineyard plots, which make up a total of about three and a half acres: "les Barreaux", in the middle of the slope, in soil which is worthy of the grands crus (the vineyard is close to Richebourg), gives the final blend its very fresh character (oriented north-east and influenced by the combel); "les Communes", in the centre of the village, in the classic soil of the appellation, adds a touch of maturity and silkiness. It can also prove to be quite structured.

