

Méo-Camuxet

VOSNE-ROMANÉE AU CROS PARANTOUX

TASTING

An opulent, structured wine, both impressive and demonstrative. The acidity is often high and tightens this wine in the finish, especially when it is young, but we cannot speak of austerity, as the first impression on the palate is fat and smooth. A wine which gives you a feeling of generosity.

AGEING

It has a very high ageing potential as for a long time, the wine preserves its natural freshness.

MATURING

The evolution is very slow, the high acidity ensuring that it takes place smoothly. New casks play a major role in the opening-up of the wine, which you can only begin to understand at the end of the maturing period: you must be patient!

VINIFICATION

The vinification does not require a lot of extraction, as the wine possesses the necessary natural structure. Priority must be given to the softness and roundness of the tannins. And anyway, they cannot wait to express themselves.

VINES

The vines date from the 1950's. Strangely enough, despite their age, the grapes they produce are usually quite big. Obviously there's no comparison with the grapes from modern clones, but their concentration cannot be guessed from their appearance. Because of their situation, they tend to mature late.

SITUATION

Cros Parantoux is a fine example of a terroir revealed by a man: of a virtually uncultivated terroir, which nonetheless is well oriented towards the east, but difficult to work. Henri Jayer succeeded in obtaining quintessential Vosne-Romanée from it. The vineyard plot is sloping, stony, the soil is not deep, the situation is cool. The Jayer family still owns the largest part of the appellation, but we are happy to be able to work about three quarters of an acre of it. Our smallest cuvée, but our most famous!

