

# OUR APPELLATIONS

## Vins de la Côte de Nuits

### Vin blanc

Bourgogne Chardonnay

### Vins rouges

Bourgogne Pinot Noir

Bourgogne Hautes-Côtes-de-Nuits « Les Dames Huguettes »

Vosne-Romanée

Nuits-Saint-Georges

Gevrey-Chambertin

Fixin Vieille Vigne

Vosne-Romanée 1er Cru « Les Beaux Monts »

Chambolle Musigny 1er Cru « Les Groseilles »

Chambolle Musigny 1er Cru « Les Amoureuses »

Echezeaux Grand Cru

Clos de Vougeot Grand Cru

Grands-Echezeaux Grand Cru

Clos de la Roche Grand Cru

Chambertin Grand Cru

## Vins de la Côte de Beaune

### Vins blancs

Puligny Montrachet

Meursault

Puligny 1er Cru « Les Folatières »

Meursault 1er Cru « Les Charmes »

Corton Charlemagne Grand Cru

### Vins rouges

Savigny-Les-Beaune

Savigny-Les-Beaune 1er Cru « Les Narbantons »

Volnay 1er Cru « En Caillerets »

Pommard 1er Cru



---

AJ VAONA

9, rue de la Fontaine

21700 VOSNE ROMANÉE

FRANCE





## BOURGOGNE CHARDONNAY

---

APPELLATION  
 BOURGOGNE CHARDONNAY

---

### THE ESSENTIAL

Age of vines: 25 years  
 Density: 10,000 plants/ha  
 Soil: Jurassic soils with limestone gravel and pebbles on deep clay.  
 Grape variety: 100% Chardonnay

---

### VINIFICATION



Immediately after harvesting, and without having been destemmed, the grapes are pressed directly in a pneumatic press. A settling process is then necessary before the juice is put into barrels for alcoholic fermentation.

---

### AGING



8 months in French oak barrels  
 10% new barrels

---

### TASTING



This Bourgogne Chardonnay has a complex nose, giving it a powerful, woody character that is a guarantee of fine quality. Charming, it releases citrus aromas and notes of exotic fruit.

Serving temperature: between 12 and 14°C



VOSNE • ROMANÉE



## BOURGOGNE PINOT NOIR

---

### APPELLATION

BOURGOGNE PINOT NOIR

---

### THE ESSENTIAL

Age of vines: 48 years

Density: 10,000 plants/ha

Soil: Clay-limestone

Grape variety: 100% Pinot Noir

---

### VINIFICATION



100% de-stemming, pre-fermentation cold maceration, pumping over and punching down

---

### AGING



10 months in French oak barrels

One-wine barrels

---

### TASTING



This wine has a rich cherry-red colour. On the nose, the bouquet opens with a basket of red and black berries. Structured on the palate, it is supple and round.

Serving temperature: between 14 and 16°C

---

### FOOD AND WINE PAIRING AND WINE



It goes very well with delicate dishes such as meat or poultry pies, or with a pot-au-feu.





VOSNE • ROMANÉE



## BOURGOGNE HAUTES-CÔTES-DE-NUITS LES DAMES HUGUETTES

---

APPELLATION  
BOURGOGNE HAUTES-CÔTES-DE-NUITS  
LES DAMES HUGUETTES

---

### THE ESSENTIAL

Age of vines: 50 years  
Density: 10,000 plants/ha  
Soil: Limestone pebbles  
Grape variety: 100% Pinot Noir

---

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

---

### AGING



12 to 15 months in French oak barrels  
One wine barrels

---

### TASTING



A fresh bouquet with notes of red and black fruit (raspberry, blackcurrant, etc.) coupled with floral scents (rose, violet, etc.) and a pleasant touch of minerality will invite you to taste it.

Serving temperature: between 14 and 16°C

# V VAONA

VOSNE • ROMANÉE



## VOSNE-ROMANÉE

---

APPELLATION  
VOSNE-ROMANÉE VILLAGE

---

### THE ESSENTIAL

Age of vines: 45 years

Density: 10,000 plants/ha

Soil: Limestone over a stony and marly subsoil

Grape variety: 100% Pinot Noir

---

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

---

### AGING



12 to 18 months in French oak barrels  
35% new barrels

---

### TASTING



This wine is underpinned by fairly discreet tannins and low acidity. Full-bodied with good persistence, its character brings out aromas of cherry, strawberry and undergrowth.

Serving temperature: between 14 and 16°C



# VAONA

VOSNE • ROMANÉE



## NUITS-SAINT-GEORGES

### APPELLATION

NUITS-SAINT-GEORGESVILLAGE

### THE ESSENTIAL

Age of vines: 30 years

Density: 10,000 plants/ha

Soil: Middle Jurassic clay-limestone with fault relief

Grape variety: 100% Pinot Noir

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

### AGING



12 to 18 months in French oak barrels

30% new barrels

### TASTING



The wines are tannic and solid, rich and full-bodied, with good balance and length on the palate and a delicate but racy finish. The result is a wine with character that will leave no one indifferent.

Serving temperature: between 14 and 16°C



VOSNE • ROMANÉE



## GEVREY-CHAMBERTIN

### APPELLATION

GEVREY-CHAMBERTIN VILLAGE

### THE ESSENTIAL

Age of vines: 45 years

Density: 10,000 plants/ha

Soil: Alluvium, limestone gravel and sandy marl

Grape variety: 100% Pinot Noir

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

### AGING



12 to 18 months in French oak barrels  
30% new French oak barrels

### TASTING



A fine structure, velvety tannins and a very fine grain give this wine a well-balanced, full-bodied structure. Pleasantly fruity, it is also a wine for laying down.

Serving temperature: between 14 and 16°C



VOSNE • ROMANÉE



## FIXIN VIEILLE VIGNE

---

APPELLATION  
FIXIN VIEILLE VIGNE VILLAGE

---

### THE ESSENTIAL

Age of vines: 65 years  
Density: 10,000 plants/ha  
Soil: stony on clay-limestone  
Grape variety: 100% Pinot Noir

---

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

---

### AGING



12 to 18 months in French oak barrels  
20% new barrels

---

### TASTING



A deep purple colour. Its engaging nose is reminiscent of a red fruit coulis, and on the palate it will surprise you with its greed and generosity.

Serving temperature: between 14 and 16°C



# VAONA

VOSNE • ROMANÉE



## VOSNE-ROMANÉE

PREMIER CRU LES BEAUX-MONTS

### APPELLATION

VOSNE-ROMANÉE PREMIER CRU LES BEAUX-MONTS

### THE ESSENTIAL

Vine age: 30 years

Density: 10,000 vines/ha

Soil: Clay-limestone

Grape variety: 100% Pinot Noir

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

### AGING



12 to 18 months in French oak barrels  
20% new barrels

### TASTING



This wine delivers fine notes of Morello cherry, raspberry and a hint of wood. Everything here is finesse, delicacy and nuance.

Serving temperature: between 14 and 16°C



VOSNE • ROMANÉE



## CHAMBOLLE-MUSIGNY

PREMIER CRU LES GROSSEILLES

---

### APPELLATION

CHAMBOLLE-MUSIGNY PREMIER CRU LES GROSSEILLES

---

### THE ESSENTIAL

Age of vines: 45 years

Density: 10,000 plants/ha

Soil: Clay-limestone

Grape variety: 100% Pinot Noir

---

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation

---

### AGING



12 to 18 months in French oak barrels

40% new barrels

---

### TASTING



The beautiful situation of this vineyard planted in the best finages of Chambolle will invite you to a colourful tasting. Seductive by nature, its elegance and straightforwardness will surprise you. Its deep ruby colour is matched by an aromatic complexity worthy of the finest wines.

Serving temperature: Between 14 and 16°C





VOSNE • ROMANÉE



## CHAMBOLLE-MUSIGNY PREMIER CRU LES AMOUREUSES

### APPELLATION

CHAMBOLLE-MUSIGNY PREMIER CRU LES AMOUREUSES

### THE ESSENTIAL

Age of vines: 40 years

Density: 10,000 plants/ha

Soil: Clay-limestone

Grape variety: 100% Pinot Noir

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

### AGING



12 to 18 months in French oak barrels  
40% new barrels

### TASTING



This wine reveals notes of wood, truffles and mushrooms. Some years offer musky, almost animal notes, but always with great restraint and elegance. On the palate, the wine is silky, with noble tannins and a velvety, fresh intensity.

Serving temperature: Between 14 and 16°C

# VAONA

VOSNE • ROMANÉE



## ECHEZEUX GRAND CRU

---

APPELLATION  
ECHEZEUX GRAND CRU

---

### THE ESSENTIAL

Vine age: 50 years  
Density: 10,000 vines/ha  
Soil: Clay-limestone  
Grape variety: 100% Pinot Noir

---

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

---

### AGING



18 months in French oak barrels  
60% new barrels

---

### TASTING



Echezeaux has aromas of vanilla, smoke, wood and roasting. Its deep ruby colour will give it a lovely aromatic complexity that will express itself between 5 and 7 years.

Serving temperature: between 14 and 16°C



VOSNE • ROMANÉE



## CLOS DE VOUGEOT GRAND CRU

---

APPELLATION  
CLOS DE VOUGEOT GRAND CRU

---

### THE ESSENTIAL

Age of vines: 60 years  
Density: 10,000 plants/ha  
Soil: Clay-limestone  
Grape variety: 100% Pinot Noir

---

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long maceration with daily tastings at the end of alcoholic fermentation.

---

### AGING



18 months in French oak barrels  
80% new barrels

---

### TASTING



This round, full-bodied wine has an exceptionally intense bouquet of concentrated red and black fruit (cherries, blackberries, blackcurrants), vanilla and spices, undergrowth, violets and, with age, fur.

Serving temperature: between 14 and 16°C





VOSNE • ROMANÉE



## GRANDS-ECHEZEUX GRAND CRU

---

APPELLATION  
GRANDS-ECHEZEUXGRANDCRU

---

### THE ESSENTIAL

Age of vines: 60 years  
Density: 10,000 plants/ha  
Soil: Clay-limestone  
Grape variety: 100% Pinot Noir

---

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

---

### AGING



18 months in French oak barrels  
80% new barrels

---

### TASTING



The tannins in this Grand Cru are noble, the silkiness and freshness perfectly complementary and harmonious. The extremely long finish exalts sensations of extreme elegance.

Serving temperature: between 14 and 16°C





VOSNE • ROMANÉE



## CLOS DE LA ROCHE

GRAND CRU

---

### APPELLATION

CLOS DE LA ROCHE GRAND CRU

---

### THE ESSENTIAL

Age of vines: 45 years

Density: 10,000 vines/ha

Soil: Clay-limestone

Grape variety: 100% Pinot Noir

---

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

---

### AGING



18 months in French oak barrels  
80% new barrels

---

### TASTING



The palate is enveloping, the tannins are very present and add vigour to the wine. The fine tension blends perfectly with the wine's aromas. This is certainly a masculine Grand Cru, but it is elegant and distinguished, and impresses with its long-lasting aromas.

Serving temperature: between 14 and 16°C



# VAONA

VOSNE • ROMANÉE



## CHAMBERTIN

GRAND CRU

### APPELLATION

CHAMBERTIN GRAND CRU

### THE ESSENTIAL

Age of vines: 65 years

Density: 10,000 vines/ha

Soil: Clay-limestone Grape

variety: 100% Pinot Noir

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

### AGING



18 months in French oak barrels

90% new barrels

### TASTING

Delicate, round and powerful, it has an extraordinary bouquet of red fruit, liquorice and leather. Its structure means it will age well.



Serving temperature: between 14 and 16°C

CHAMBERTIN  
GRAND-CRU

Appellation Chambertin Grand Cru contrôlée





VOSNE • ROMANÉE



## PULIGNY-MONTRACHET

---

### APPELLATION

PULIGNY-MONTRACHETVILLAGE

---

### THE ESSENTIAL

Age of vines: 35 years

Density: 10,000 plants/ha

Soil: Limestone over a stony and marly subsoil

Grape variety: 100% Chardonnay

---

### VINIFICATION



Immediately after harvesting, and without having been destemmed, the grapes are pressed directly in a pneumatic press. A settling process is then necessary before the juice is put into barrels for alcoholic fermentation.

---

### AGING



8 to 10 months in French oak barrels  
30% new barrels

---

### TASTING



This full-bodied wine, with good persistence, is highly aromatic, its typical character highlighting floral and tangy citrus notes.

Serving temperature: between 12 and 14°C



VOSNE • ROMANÉE



## MEURSAULT

---

APPELLATION  
MEURSAULTVILLAGE

---

### THE ESSENTIAL

Age of vines: 40 years

Density: 10,000 plants/ha

Soil: Limestone over a stony and marly subsoil

Grape variety: Chardonnay

---

### VINIFICATION



Immediately after harvesting, and without having been destemmed, the grapes are pressed directly in a pneumatic press. A settling process is then necessary before the juice is put into barrels for alcoholic fermentation.

---

### AGING



8 to 10 months in French oak barrels  
30% new barrels

---

### TASTING



These wines are full-bodied and long-lasting. They are highly aromatic, with aromas of exotic fruit.

Serving temperature: between 12 and 14°C



VOSNE • ROMANÉE



## PULIGNY-MONTRACHET

PREMIER CRU LES FOLATIÈRES

### APPELLATION

PULIGNY-MONTRACHET PREMIER CRU LES FOLATIÈRES

### THE ESSENTIAL

Age of vines: 45 years

Density: 10,000 plants/ha

Soil: Limestone over a stony and marly subsoil

Grape variety: Chardonnay

### VINIFICATION



Immediately after harvesting, and without having been destemmed, the grapes are pressed directly in a pneumatic press. A settling process is then necessary before the juice is put into barrels for alcoholic fermentation.

### AGING



8 to 10 months in French oak barrels  
30 to 40% new barrels

### TASTING



The fine notes of white flowers mingle with perfectly ripe, crisp, juicy fruit bursting from the glass. A hint of lemon and orange zest brings just the right amount of harmony to this fine wine.

Serving temperature: between 12 and 14°C



VOSNE • ROMANÉE



## MEURSAULT

PREMIER CRU LES CHARMES

### APPELLATION

MEURSAULT PREMIER CRU LES CHARMES

### THE ESSENTIAL

Age of vines: 45 years

Density: 10,000 plants/ha

Soil: Limestone over a stony and marly subsoil

Grape variety: Chardonnay

### VINIFICATION



Immediately after harvesting, and without having been destemmed, the grapes are pressed directly in a pneumatic press. A settling process is then necessary before the juice is put into barrels for alcoholic fermentation.

### AGING



8 to 12 months in French oak barrels 30 to 40% new barrels

### TASTING



This wine is a veritable lace, combining finesse and subtlety with notes of white flowers and pear. Long and structured, its silky texture makes it a wine of immense finesse, combining subtlety and elegance.

Serving temperature: between 12 and 14°C



VOSNE • ROMANÉE



## CORTON CHARLEMAGNE

GRAND CRU

---

### APPELLATION

CORTON CHARLEMAGNE GRAND CRU

---

### THE ESSENTIAL

Age of vines: 42 years

Density: 10,000 plants/ha

Soil: Limestone over a stony and marly subsoil

Grape variety: Chardonnay

---

### VINIFICATION



Immediately after harvesting, and without having been destemmed, the grapes are pressed directly in a pneumatic press. A settling process is then necessary before the juice is put into barrels for alcoholic fermentation.

---

### AGING



8 to 12 months in French oak barrels  
60% new barrels

---

### TASTING



The remarkable exposure of this Grand Cru reveals rich, unctuous wines. This rich, velvety beverage combines floral and citrus aromas with a hint of minerality. A complex nose with aromas of almonds, vanilla and smoky notes lingers well on the palate.

Serving temperature: between 12 and 14°C





VOSNE • ROMANÉE



## SAVIGNY-LÈS-BEAUNE

### APPELLATION

SAVIGNY-LÈS-BEAUNE village

### THE ESSENTIAL

Age of vines: 50 years

Density: 10,000 vines/ha

Soil: Clay-limestone

Grape variety: 100% Pinot Noir

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

### AGING



12 to 15 months in French oak barrels  
20% new barrels

### TASTING



The nose of this Savigny will accompany you with notes of black and red fruit (cherry, raspberry). In its youth, the palate is a marvel of deliciousness, while the wisdom gained over the years will bring fullness and harmony.

Serving temperature: between 14 and 16°C.



VOSNE • ROMANÉE



## SAVIGNY-LES-BEAUNE

### PREMIER CRU LES NARBANTONS

#### APPELLATION

SAVIGNY LES BEAUNE PREMIER CRU LES NARBANTONS

#### THE ESSENTIAL

Age of vines: 50 years

Density: 10,000 plants/ha

Soil: Limestone with gravelly marl

Grape variety: 100% Pinot Noir

#### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

#### AGING



12 to 15 months in French oak barrels  
30% new barrels

#### TASTING



The bouquet is elegant and marked by a predominance of red fruit. These wines are distinguished by their deep, intense colour, and their distinction makes them very generous when young. With a few years' ageing, it will seduce you with its frank character and harmonious vinosity.

Serving temperature: between 14 and 16°C.



VOSNE • ROMANÉE



## POMMARD PREMIER CRU

---

APPELLATION  
POMMARD PREMIER CRU

---

### THE ESSENTIAL

Age of vines: 45 years  
Density: 10,000 plants/ha  
Soil: Clay-limestone  
Grape variety: 100% Pinot Noir

---

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

---

### AGING



12 to 18 months in French oak barrels  
40% new barrels

---

### TASTING



This Pommard wine has a beautiful deep ruby colour with hints of raspberry. The nose is both powerful and delicate, with a predominance of red fruit. Long on the palate, this wine has a powerful, concentrated character, and its racy tannins will win you over.

Serving temperature: between 14 and 16°C.







VOSNE • ROMANÉE



## VOLNAY

PREMIER CRU LES CAILLERETS

---

### APPELLATION

VOLNAY PREMIER CRU LES CAILLERETS

---

### THE ESSENTIAL

Age of vines: 60 years

Density: 10,000 plants/ha

Soil: Clay-limestone

Grape variety: 100% Pinot Noir

---

### VINIFICATION



100% de-stemmed harvest, fermentation with indigenous yeasts, light punching of the cap and pumping over. Long macerations with daily tastings at the end of alcoholic fermentation.

---

### AGING



12 to 18 months in French oak barrels  
60% new barrels

---

### TASTING



This wine is characterised by lovely, complex notes of red fruit and spices, as well as a powerful mouth-feel, while retaining its freshness and great length on the palate. Its fine acidity makes it a perfectly balanced wine for laying down.

Serving temperature: between 14 and 16°C.

