

ANNE GROS

Vosne-Romanée
www.anne-gros.com



Anne Gros in the cave



"A noble & modern wine,
infallible for each vintage"



Vintner Select
6215 Hi-Tek Court
Mason, OH 45040
800-597-1491
fax 513-229-3633
www.vintnerselect.com

France

BURGUNDY
Côte de Nuits

OVERVIEW

Who doesn't like a comeback story? Domaine Louis Gros was a fixture of excellence in Vosne-Romanée until the early 1950s when Louis died and his four children divided his holdings into three separate estates (now even further fractured). Domaines Jean Gros and Gros Frère & Sœur both became well-regarded producers, but François Gros fell behind. When his daughter, Anne, joined him in his caves in 1988, she brought a long-needed devotion to the vines (and domaine-bottling, as a sizeable proportion had been sold *en négoce*) and turned the flagging fortunes of the domaine, raising the quality of the wines (which are from some of the finest parcels in the Côte, so there was some egregious underachieving here) to the appropriate stratum within only a couple of vintages. A natural experimenter, Anne has used the winery as an incubator for projects that lead her to a deeper understanding of her vines and wines, which have become more firmly rooted as effulgent exemplars of Burgundy. She has taken a well-deserved seat near the head of the table of rarified producers of Vosne-Romanée...some of whom share her surname, and who are now trying to keep up with her!

Varieties: Chardonnay,
Pinot Noir

Total Acreage:
16 acres

Average Production:
about 2,500

VINEYARD/CELLAR PRACTICES

- Farms under *Lutte raisonnée*; has eliminated use of weedkillers & insecticides and eschews (organic but soil-poisoning) sprays of copper sulfate and sulfur.
- Reds vinified in glass-lined cement tanks, whites in stainless steel; free-run and press juice are blended in varying proportions depending upon vintage vagaries
- Regimen of new oak includes up to 80% in Grand Crus, 50% in Villages, 30% in Bourgognes

WINES

Bourgogne Blanc

A beautiful Chard of rotund, ripe character and refreshing, lemon cool aromas and flavors.

Bourgogne Rouge

A Bourgogne that, despite coming from vines mostly at the Nuits-St.-Georges end of Vosne-Romanée, is reminiscent of Chambolle-Musigny, ethereal and supple with flashy, broad fruit.

Bourgogne Hautes Côte de Nuits Blanc Cuvée Marine

A sea breeze of limestone minerality anchors this wine's grandly expansive floral qualities.

Bourgogne Hautes Côte de Nuits Rouge

Earthier aromas, but more fine-grained tannins than the Bourgogne. They share amazing qualitative similarity and fruit brilliance, with strikingly different expression of flavor.

Chambolle-Musigny La Combe d'Orveau

From a tricky frost- & humidity-prone parcel in Chambolle, Anne, like clockwork, produces this wine that seems to float, as though on a flying carpet through a spice bazaar—it's light though never insubstantial, always improbably packed with flavor and nuance.

Vosne-Romanée Les Barreaux

An extraordinary wine, and a case for raising this *lieu-dit* to 1^{er} Cru (Anne's vines abut the *Les Varoilles* section of Richebourg, as well as the two excellent 1^{ers} of *Aux Brulées* & *Cros Parantoux*), heavenly aromas and flavors abound with a sense of high-octane potential energy.

Échézeaux Les Loachaussees

A new wine in the Gros portfolio (a 25-year lease to her cousin Bernard Gros expired in 2007). Though Anne says that this isn't her favorite *climat* in Échézeaux, you'd never know it, as this wine's concentration, mystery, and power are all you could want from great Échézeaux.

Clos Vougeot Le Grand Maupertui

A couple of acres of century-old vines bordering Grands Échézeaux yield small quantities of sturdy fruit that give multi-layered flavors of sweet red and black fruits that are all-over tattooed a deep texture and succulence that stamps greatness all over this wine.

Richebourg

From the *Les Varoilles* portion of the Cru, this has a poetic sweep of both grandeur & silky reserve. Its splendor catches you off-guard, stopping you with intense aromas (violets, the cherry you've only ever dreamed of) and ineffably exotic, ongoing layerings of dramatic flavors.