



DOMAINE A.-F. GROS

POMMARD, COTE-D'OR, FRANCE

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Viticulture

Lutte Raisonnée. Salient technique include leaf pulling, green harvest, ploughing.

Appellation	Terroir	Vinification	Élevage	Chemistry (2017 vintage)
Hautes-Côtes de Nuits	3.98 ha of vines planted between 2012-2018, on Hills to West of Nuits-Saint-Georges	manual harvest; triage; 4-5 days cold maceration 5°C., with pumping over, then fermentation in stainless for 10 days at 25-30°C, with pigeage 2-3x/day; pneumatic press (about 2 hours at 2kg/cm ²)	60% in 5000L tank and 40% in used oak barrels (2-3 wines)	12.9% alc pH 3.67 TA 5.6gm/L Total SO ₂ 47mg/L Free SO ₂ 20 mg/L
Savigny-lès-Beaune Premier Cru <i>Le Clos des Guettes</i>	0.6 ha of vines planted in 1990 ; South, southeast facing; 280-320m; gravelly limestone soil rich in iron	manual harvest; triage; 4-5 days cold maceration 5°C., with pumping over, then fermentation in stainless for 10 days at 25-30°C, with pigeage 2-3x/day; pneumatic press (about 2 hours at 2kg/cm ²), decanted during 2-3 days at 12°C, then barreled for malo (45 days)	12 months, (50% new); last 3 months in tank for settling; barrels from Troncey in Allier, and from Bertranges and Fontainebleau; high toast including barrel heads	13.3% alc pH 3.69 TA 5.1gm/L Total SO ₂ 49mg/L Free SO ₂ 17mg/L
Chambolle-Musigny	0.4 ha of vines ; east, southeast exposure; 250-350m; limestone soil rich in gravel and small stones	manual harvest; triage; 4-5 days cold maceration 5°C., with pumping over, then fermentation in stainless for 10 days at 25-30°C, with pigeage 2-3x/day; pneumatic press (about 2 hours at 2kg/cm ²), decanted during 2-3 days at 12°C, then barreled for malo (45 days)	12 months, (50% new); last 3 months in tank for settling; barrels from Troncey in Allier, and from Bertranges and Fontainebleau; high toast including barrel heads	13.1% alc pH 3.56 TA 5.8gm/L Total SO ₂ 59mg/L Free SO ₂ 21mg/L
Vosne-Romanée <i>Clos de la Fontaine</i>	0.36 ha of Vineyards planted between 2000 and 2007	manual harvest; triage; 4-5 days cold maceration 5°C., with pumping over, then fermentation in stainless for 10 days at 25-30°C, with pigeage 2-3x/day; pneumatic press (about 2 hours at 2kg/cm ²), decanted during 2-3 days at 12°C, then barreled for malo (45 days)	12 months, (50% new); last 3 months in tank for settling; barrels from Troncey in Allier, and from Bertranges and Fontainebleau; high toast including barrel heads	N/A 2017 13.4% alc pH 3.63 TA 4.8gm/L Total SO ₂ 67mg/L Free SO ₂ 20mg/L
Vosne-Romanée <i>Aux Maizières</i>	0.29 ha of Vineyards, replanted in 2017. Blend of Hautes and Basses Maizières Just downhill and adjacent to Les Suchots; east, southeast facing; 230-250m	manual harvest; triage; 4-5 days cold maceration 5°C., with pumping over, then fermentation in stainless for 10 days at 25-30°C, with pigeage 2-3x/day; pneumatic press (about 2 hours at 2kg/cm ²), decanted during 2-3 days at 12°C, then barreled for malo (45 days)	12 months, (50% new); last 3 months in tank for settling; barrels from Troncey in Allier, and from Bertranges and Fontainebleau; high toast including barrel heads	N/A 2017 13.5% alc pH 3.57 TA 4.9gm/L Total SO ₂ 69mg/L Free SO ₂ 23mg/L
Vosne-Romanée <i>Aux Réas</i>	1.62 ha of vines planted in 1988 ; East facing from 240m; clay-limestone soil; immediately to the west of Clos des Réas	manual harvest; triage; 4-5 days cold maceration 5°C., with pumping over, then fermentation in stainless for 10 days at 25-30°C, with pigeage 2-3x/day; pneumatic press (about 2 hours at 2kg/cm ²), decanted during 2-3 days at 12°C, then barreled for malo (45 days)	12 months, (50% new); last 3 months in tank for settling; barrels from Troncey in Allier, and from Bertranges and Fontainebleau; high toast including barrel heads	13.1% alc pH 3.56 TA 5.8gm/L Total SO ₂ 57mg/L Free SO ₂ 20mg/L
Echezeaux Grand Cru	0.27 ha of vines planted between 1931 and 1940 from Les Champs Traversins (aka Le Petit Côteaux) ; East facing from 280m; shallow, somewhat sandy and rocky soil over limestone base	manual harvest; triage; 4-5 days cold maceration 5°C., with pumping over, then fermentation in stainless for 10 days at 25-30°C, with pigeage 2-3x/day; pneumatic press (about 2 hours at 2kg/cm ²), decanted during 2-3 days at 12°C, then barreled for malo (45 days)	18 months (100% new); last 3 months in tank for settling; barrels from Troncey in Allier, and from Bertranges and Fontainebleau; high toast including barrel head	13.4% alc pH 3.62 TA 5.5gm/L Total SO ₂ 55mg/L Free SO ₂ 20mg/L
Richebourg Grand Cru	0.6 ha of vines planted between 1945 and 2014 ; East facing from 270m; brown clay with limestone scree over limestone base	manual harvest; triage; 4-5 days cold maceration 5°C., with pumping over, then fermentation in stainless for 10 days at 25-30°C, with pigeage 2-3x/day; pneumatic press (about 2 hours at 2kg/cm ²), decanted during 2-3 days at 12°C, then barreled for malo (45 days)	18 months (100% new); last 3 months in tank for settling; barrels from Troncey in Allier, and from Bertranges and Fontainebleau; high toast including barrel head	13.4% alc pH 3.69 TA 5.4gm/L Total SO ₂ 63mg/L Free SO ₂ 19mg/L