



Clos de Vougeot
Grand Cru 2017
UPC 64158 634608 5

Most of the wine produced in the small village of Vougeot comes from a single, walled Grand Cru vineyard, the famous Clos de Vougeot. Both the smallest commune and the largest Clos in the Cote d'Or, it comprises 50 hectares of vineyards shared among 82 owners. Located in the heart of the Côte de Nuits, Clos de Vougeot Grand Cru was founded around 1110 AD by the monks of nearby Abbaye de Cîteaux. On the slopes at the upper end of the Clos, it is neighboring the vineyards of Musigny and Grands Échezeaux. Clos de Vougeot is both a vineyard and a wine, a historic monument and a certain image of France. The chateau is the seat of the Confrérie des Chevaliers du Tastevin since 1945.

Altitude : 240 – 255 m

Size : 50,59 Ha

Terroir : A great diversity of soils. At about 255 metres above sealevel, soil only 40 cm deep, coarse-grained and gravelly over a limestone base. At about 250 metres, shallow soil, brown, more clayey, overlying broken limestone. At around 240 metres, brown deeper soil on a layer of marl, rich in clay and alluvium. In the lower part of the plot, the brown-colored soil originating from Tertiary era formation is deep and marly, with a high concentration of clays and fine silt.

Soil : pure silt, very pebbly, calcareous.

Vine-Growing method : Sustainable - Harvest: 100 % manual

Vinification : At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness. 100 % destemmed grapes, Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - cold maceration. 15 days fermentation with pigeages and pumpin. Post-fermentation - maceration at 30°C for 5 days.

Ageing : Aged in oak barrels for 14 months. 40% new oak.

Serving temperature : 60 - 62°F – Ageing potential up to 10 years

Tasting notes : The nose opens on fruity notes of blackcurrant and raspberry, then the aromatic intensity increases on more complex notes of spice, wax, leather and coffee. Palate : The palate is also complex, of an incredible length, with tannins which support and extend admirably the finish.

Food Paring : Serve with strong dishes of: grilled red meats and game, roasted or stewed, and roasted or glazed poultry. Strong flavored cheeses: Livarot, Munster, Maroilles, Epoisses, Langres, Soumaintrain...