

Clos Vougeot

GRAND CRU

VINEYARD

The vines from which the grapes used to produce this wine are located in the area of appellation Clos de Vougeot Grand Cru in the town of Vougeot. This town is located in the Côte de Nuits.

The subsoil is clay-limestone, made up of marls, conglomerates, and lacustrine limestones.

The average age of the vines is 60 years.

VINIFICATION

Manual harvesting, sorting on vines then on the sorting table in the winery.

The grapes after destemming are put in vats. Depending on the vintages and the wishes of our winemaker, a more or less important part of the whole harvest is integrated into the vat. After a cold maceration of a few days, the active phase of fermentation takes place with temperature control. Following the pneumatic pressing, the wines are put into barrels (about 30% new wood) where the aging takes place. This lasts 15 months, during which the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in a vat. No gluing and a slight lenticular filtration precedes bottling. Bottling is done according to the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



TASTING NOTES

Wine with generally rich aromatic notes (leather, tobacco, game...). In the mouth, the tannic structure is often important.

PAIRINGS

Red meats, game, cheeses.

SERVICE

14°C