



Clos de Vougeot Grand cru

RED



The appellation

Founded around 1110 by the Abbaye de Cîteaux, who will own it until 1789, the Clos Vougeot is a symbol of Burgundy. Located on 50.59 unsegmented hectares, the plot is still girded with the walls built around it 5 centuries ago. It is one of the emblematic names of red Grands crus.

Grape variety

Pinot noir

Plant density

10,000 plants/hectare

Average production authorized

40 hectoliters/hectare

Soil

Vast and diverse, the Clos de Vougeot is like petit point tapestry. A shallow soil with abundant gravel on the higher part, brown ground on limestone gravel on the center part, and a deeper brown soil with more clay and silt on its lower part.

Plot surface area

0 hectare 20 ares (1 hectare = 10,000 m² = 24 "ouvrées")

Yearly production

900 bottles

Elaboration method

Vineyard work philosophy: sustainable farming. No herbicides used in our vineyards since 2000, replaced by hilling up/de-hilling in winter and plowing in the spring. Systematic de-budding. Hand-picked only.

Vinification: traditional fermentation in tank 3/4 weeks.

Aging: 14 to 18 months in French oak barrels (from the Forêt de Troncet). 100% single-wine barrels.

Tasting

Characteristics: With its velvety purple color, this wine is the archetype of pinot noir. It shows clear black fruit (ripe cherry, prune, blackcurrant, etc.) aromas and a certain hint of spice (peppers, licorice, clove, nutmeg, etc.). With age comes a touch of candied fruit, along with complex tertiary aromas verging on meaty hints.

Pairing: The fleshy sap and reputable image of the Clos de Vougeot imply rich and smooth matches. Therefore, it is no surprise that it leans towards musky, parsley and tender meats: prime rib, braised lamb, roasted veal or a nice piece of game bird. It also perfectly matches with soft and washed rind cheese: Époisses, Langres, Soumaintrain and Cîteaux.

Serving temperature: 12 to 13°C when young. 15 to 16°C with a bit of age.

Aging potential: 5 to 15 years.