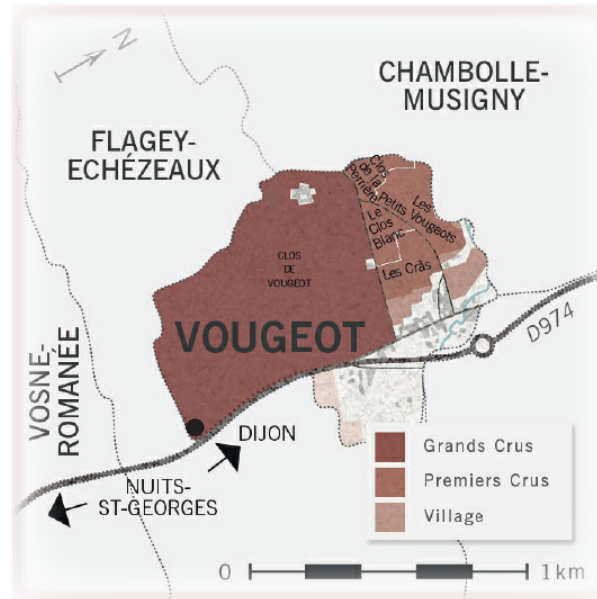


# CLOS VOUGEOT GRAND CRU

*Estate*

CÔTE DE NUITS - RED



## HISTORY

In 1110, Cistercian monks were granted land in the village of Vougeot, which they quickly converted into vineyards and retained until the French Revolution. Today, around **80 owners** share this prestigious enclosed vineyard of **50 hectares**. The soils of Clos Vougeot vary considerably from the upper to the lower part of the appellation: **gravelly**, limestone soils at the top of the slope, producing a very velvety wine; and brown, marly, clay soils in the lower part, offering greater **power**.

## TERROIR

GRAVELLY  
CLAY-  
LIMESTONE



## TASTING

Complex nose of **red and black berry fruit** combined with a hint of **spice**. With striking elegance on the palate, it perfectly combines **elegance and class**. Great ageing potential.



SERVE AT  
17°-18°C



ROASTED OR  
BRAISED RED  
MEAT, GAME  
BIRDS, MEDI-  
UM-STRENGTH  
CHEESES



PINOT NOIR



LONG CELLARING  
10 YEARS  
AND MORE

EXPOSURE



EAST

VITICULTURE



CERTIFIED ORGANIC

As from the  
2025 vintage

VINEYARD AREA



CLOS VOUGEOT

0.22 ha

50.04 ha

## KNOW-HOW

**HARVEST:** Hand picking, in small 13-kg crates. **Careful manual sorting** of each bunch.

**WINEMAKING:** Total or partial destemming depending on the vintage. Fermentation in small vats and **gentle pressing** to ensure optimum vinification. **Skin contact** of **12 to 16 days** depending on the style of the vintage.

**BARREL AGEING:** **16 to 18 months** in French oak barrels, with 40% of them new.

**BOTTLE AGEING:** Our underground cellars in Savigny-Lès-Beaune provide **natural ambient conditions** that are ideally suited to the ageing of our wines.

## COMMENT FROM OUR TECHNICAL DIRECTOR

“A characterful and powerful wine, yet still aromatic with fresh tannins.”