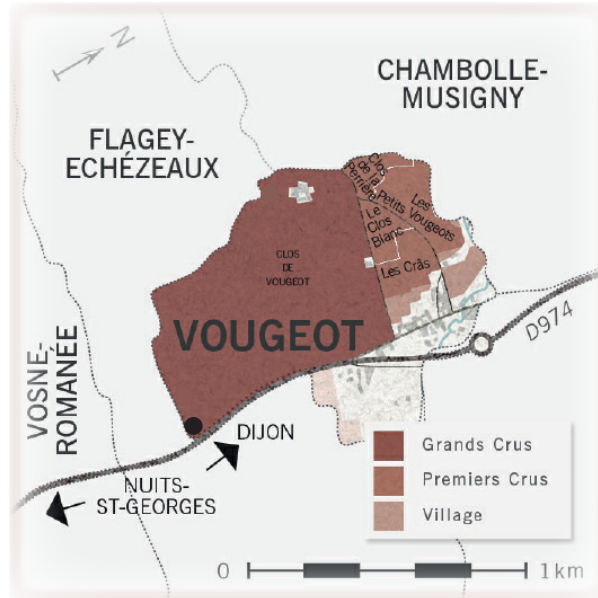


CLOS VOUGEOT

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



230 to 250 m.
ALT.



10%



SLOPE

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.”