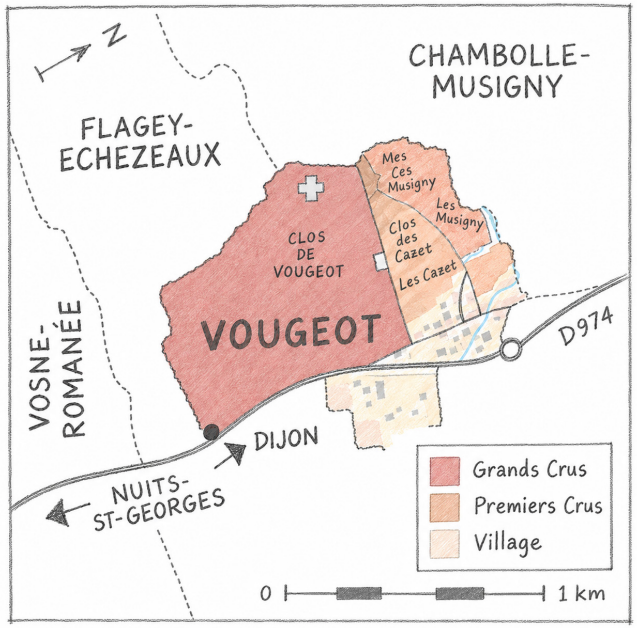
# CLOS VOUGEOT
## GRAND CRU
*Estate*




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, MEDIUM-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."