



CLOS DE VOUGEOT GRAND CRU 2019

CÔTE DE NUITS | 100% PINOT NOIR | GRAND CRU

PRESENTATION OF THE APPELLATION

The Clos de Vougeot in the heart of the Côte de Nuits occupies most of the vineyard area belonging to the commune of Vougeot. Founded around 1110 AD by the monks of nearby Cîteaux, who remained its owners until the French Revolution (1789), the Clos de Vougeot is a Burgundian icon. Its 50.59 ha. have never been broken up and it retains its identity intact within the walls which were built to enclose it 5 centuries ago.

TASTING: monastic, massive

Food pairings: Roast goat kid and creamy potato gratin

Potential and cellaring advice: 5 to 20 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,85 ha
- Exposition: Gentle slope to the east
- Year of planting: Vers 1925
- Soil and Subsoil: Les Baudes Hautes, in the middle of the Clos Vougeot, alternating clay on the lower part of the plot and a stonier structure on the upper part
- Density of planting: 10 000 vines / ha
- Soil cultivation: Spontaneous grassing / tillage of the vine row with between-the-vine blades / the vines are braided in the summer to reduce the need for trimming

WINE

- Vinification: 5 to 7 days of cold pre-fermentation, 50% whole grapes. Two weeks of maceration with twice-daily pumping over
- Aging: 18 months, 30% new barrels

CÔTE DE NUITS 2019 (RED)

2019 was a year of great contrasts. It brought plenty of stress, with some tense moments, yet the harvest went smoothly and the end results were fabulous. It was hot and dry, but the wines nonetheless reveal a vigor that is already delighting fans of Bourgogne wines. The reds from the Côte de Nuits have an impressively expressive nose and offer real harmony in the mouth. Their aromatic range is extremely rich and varied, with intense notes of red and black fruit mingling with delicate floral aromas, the whole wrapped up in subtle spicy notes with raspberry, morello cherry, blueberry, blackcurrant, rose, peony, and violet. In the mouth, they are no less impressive: Concentrated and beautifully structured, they are simply dazzling. With smooth and yielding tannins, their silky finish is already very pleasant. We expect them to evolve very well over the next few years.