



CLOS DE VOUGEOT GRAND CRU 2020

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. Vougeot's neighbours are Chambolle-Musigny, Flagey-Échezeaux and Vosne-Romanée. Founded in 1110 AD by the monks of Cîteaux, who remained its owners until the French Revolution (1789). Its 50.59 ha. have never been broken up.

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

- Harvest date: 01/09/20
- 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
- Production: 3500 bottles

CÔTE DE NUITS 2020 (RED)

2020 will remain in the memory for many reasons. Not only was it the year of lockdowns and pandemic; it was also a unique and very satisfactory vintage in Bourgogne. This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines. Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. The colors are deep red, the uncommonly intense nose is marked by richly fruity notes. Black cherry, blackberry, blackcurrant, cocoa, and licorice mingle with delicate scents of rose, peony, violet and sweet spice. On the tongue, they demonstrate impressive concentration whilst remaining extremely smooth. With great body and a magnificent tannic structure, these wines are promised a

dazzling future.



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