



CLOS DE VOUGEOT GRAND CRU 2021

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

- 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 BEAUNE 2021 (RED)

The 2021 vintage was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Fortunately, the lull in June allowed flowering to take place unhindered and véraison was good thanks to fine weather from mid-August onwards. Winemakers who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas. This vintage also stands out from previous ones on the Côte de Beaune. The wines are precise, with a character that is all about intensity and fruit. Red berries combined with notes of blond tobacco and spices bring a delicious gourmet touch. The mouth is smooth and corpulent, and retains its vigor, while relying on some beautiful silky tannins. It also has great finish and length. To be enjoyed in a few years' time.

#naturellementhardi