



CLOS DE VOUGEOT GRAND CRU 2023

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

- Harvest date: 16/09/2023
- Vinification: Harvested with 12kg boxes. Sorted and destemmed.. Some punching down before three weeks of maceration with pumping over twice a day.
- Aging: 18 months, 50% new barrels
- Production: 2600 bottles

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That's the great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. Pinot Noir proved, once again, that it is king of the grape varieties. After a rigorous sorting process, facilitated by high yields, some very fine juices were extracted, with a great variety of aromas.

The 2023 vintage in Côte de Nuits has yielded some exceptional red wines. In areas where optimal ripeness was achieved under favorable conditions, these wines showcase expressive profiles. They boast intense fruit notes, particularly berries and black fruits, complemented by delicate hints of peony and subtle spices. On the palate, they present a rounded character, occasionally with a slight tartness. Their well-defined tannic

structure and notable body contribute to a pleasing finish with impressive length. These fine-quality wines will undoubtedly reveal their full potential after a few years of aging, typically around 4 to 5 years.

