



Clos Vougeot Grand Cru

Grape variety :
100% Pinot Noir

Soil :
Bajocian entrock limestone mixed with reddish-brown clay, and lava, fat earth containing iron.

Vinification / Ageing :
Hand-harvested. Sorted and destemmed.
Alcoholic fermentation in open vats for about 15 days, with 2 punchings of the cap per day at the start of fermentation. Aged in oak barrels (with only 10% new barrels) for 12 to 15 months.

Alcohol content: 13.5°.

Tasting notes
Appearance: Deep ruddy red. Nose: Black fruit aromas (blackcurrant, blueberry). Palate: Strong structure and powerful tannins. After 10 to 15 years, it evolves on candied fruit aromas with good persistence.

Food pairing :

Game in sauce, Burgundian cheese (Citeaux)

Serving temperature: 15°C