

Clos de Vougeot Grand Cru

Appellation d'Origine Contrôlée

Character of the wine

The wine is harmonious, round, generous, fleshy, ample, mellow, racy and elegant, in colour a deep rich ruby red.

The bouquet is of quite exceptional aromatic intensity in which the concentrated perfumes of rich red and black fruits (cherries, mulberries, blackcurrants), vanilla and spices, woodland undergrowth, violets and, with age, animal pelts, all mingle and combine. In the mouth this ample, meaty, muscular wine achieves perfect balance between fine tannins, mellowness, and a discreet acidity; the complex aromas linger very long in the mouth.



Wine datasheet

Total area under this appellation	50 ha 96 a 54 ca
Area under production at the domaine	62 a 59 ca
Soil	Hard limestone with low clay
Grape varieties	100 % Pinot Noir
Average age of vines	45 to 50 years
Harvesting by hand exclusively	Hand-sorted in the winery
Destalking	According to the quality of the vintage
Maturing	80 to 100 % new oak barrels