

GRAND CRU CLOS DE VOUGEOT

2024

278 BOUTEILLES - 9
MAGNUMS



PHILOSOPHY

Culture and heritage. Created by the monks of the Cîteaux Abbey beginning in 1109, Clos de Vougeot and its famous château, one of Burgundy's most emblematic monuments, are the testimony to the monks' beginnings in the development of viticulture in Burgundy. The largest Grand Cru in the Côte de Nuits with some 50 ha of vines that are surrounded by walls belongs, in a manner of speaking, to all of the Burgundians who regularly attend the events held there that are organized by the Confrérie des Chevaliers du Tastevin.

THE CUVÉE

Clos de Vougeot is one of today's most sought-after appellations where approximately 51 ha of vines are divided among 80 owners. The two plots the grapes for our cuvée are located: to the west at the top of the walled vineyard ("Les Petits Maupertuis"), and to the north at mid-slope ("Les Dix Journaux"). Here, the limestone-based shallow soils at the top of the Clos become deeper and more clayey, yielding wines that are very elegant, yet also boasting great richness and depth.

VINIFICATION AND AGING

The grapes were hand-harvested and carefully sorted and destemmed before vatting. Vinification involved moderate punch-downs and pump-overs to ensure balanced extraction. After pressing, the wines were transferred to a single one-year-old barrel.



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TASTING NOTES

Bright vermilion red colour. The nose opens with balsamic notes of cedar and cypress, accompanied by nuances of dried herbs and green tea, complemented by a gourmand touch of prune sabayon and raspberry. The palate shows a slightly austere attack at first, dense, then gradually opening onto notes of liquorice and violet, with a mineral hint of graphite and damp earth. The tannins are fine-grained and coating, structuring the wine with precision and carrying it through the palate. A precise and restrained wine, with a deep, almost monastic character, whose freshness brings energy and suggests strong ageing potential.

