

MAISON FONDÉE EN 1797

CLOS VOUGEOT GRAND CRU 2017

- REGION Côte de Nuits
- VILLAGE Vougeot

The Vine

- AVERAGE VINE AGE 40 years
- SOIL Clay, chalk, and gravel.
- AVERAGE YIELD 35 hl/ha
- HARVEST Hand picked

- APPELLATION Clos Vougeot Grand Cru
- GRAPE VARIETY Pinot Noir

Vinification & Ageing

- FERMENTATION Traditional open-vats fermentation
- AGEING 10 to 12 months ageing in oak barrels, 100% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Starting in the XIIth century the Cistercian monks of Citeaux, owners of Clos Vougeot, cultivated vines here. They built the winery with four oak presses and a large cellar with capacity for 2000 barrels of wine. In the XVth century the "grand manoir" was built in the middle of the Clos and in the XIXth century all the buildings were restored by Léonce Bocquet. Clos Vougeot is the largest Grand Cru in Burgundy with 52 hectares of vines and over 80 different owners. The Clos itself is subdivided into many different localities.

Wine tasting

- **TASTING NOTE** Our Clos Vougeot 2017 has a deep ruby color with some garnet lights, reavealing toasty bread, liquorice and blackcurrant perfumes. The mouth is very ample and long with roasting, blackcurrant and mentholated hints.
- CELLARING POTENTIAL 15-20 years
- FOOD PAIRING Game rib-eye steak roasted lamb veal with morels mature cheeses.
- SERVING TEMPERATURE 16-17°

Press review

- Clos Vougeot Grand Cru 2017 James Suckling USA February 2019 93/100
- Clos Vougeot Grand Cru 2017 Burghound.com USA April 2019 91/100
- 2017 Clos Vougeot February 2020 Wine Spectator Insider 94/100
- Clos Vougeot Grand Cru 2017 Jancis Robinson January 2019 16+/20
- Clos Vougeot Grand Cru 2017 Burgundy Report, Bill Nanson January 2019 "Bravo!"





APPELLATION CLOS VOUGEOT CONTROLÉE



A BEAUNE - CÔTE-D'OR - FRANCE PRODUIT DE FRANCE