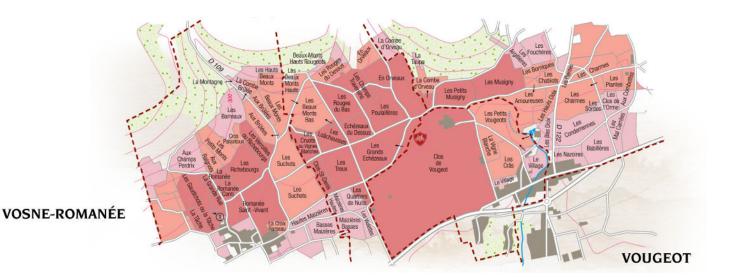


## CLIMAT CARD CLOS DE VOUGEOT GRAND CRU



Grape variety: Pinot Noir

Location: bottom of the

hillside on a gentle slope

**Exposure:** East

#### **CLIMAT & TERROIR**

Soft slope suitable for drainage and composed of Bathonien limestone. This is where the wines reveal their best expressions.

# **Operated vineyard surface:** 2800 square meters

**Appellation:** Clos de Vougeot Grand cru

**Soil:** brown and gravel claylimestone

### VINIFICATION & AGEING \_

Harvest: manual harvest followed by a manual sorting

**Vini ication:** after partially destalking the grapes, the berries are put into thermo-regulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be punctuated by push downs in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (100%)

**Time of ageing:** 12 months in new oak barrels then 5 months in a tank

### TASTING -

Powerful and expressive nose of black fruits aromas with a hint of spices and fresh tobacco. Complex and well-structured palate with mellowed tannins.

**Food & wine pairings:** Red roasted or gravy meats, roasted pheasant, boar or leg of venison, cheeses (camembert, brillat-savarin, cîteaux...)

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Cellaring potential: from 5 to 20 years