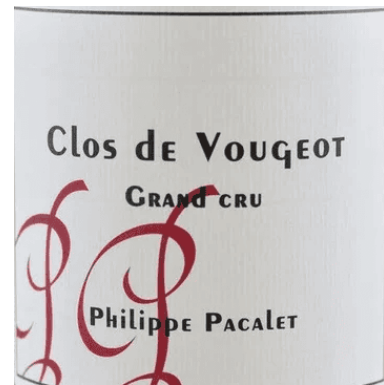


# Clos de Vougeot Grand Cru

Philippe PACALET

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**LOCALITY:** FRANCE – Burgundy – Côte de Nuits

**APPELLATION:** Clos de Vougeot Grand Cru

**GRAPE VARIETY:** Pinot Noir

**WINEMAKER:** Philippe Pacalet

**VINEYARD:** Planted in the 1960s. The parcel is located in the Clos, on the Vosne-Romanée side; it stretches from the bottom of the wall to below the “*Les Maupertuis*” climat. Three types of soil: clay, a mixture of fossils and earth, and pebbles mixed with earth. Density of 10,000 vines/ha.

**VITICULTURE:** Organic methods (not certified). Yield 35 hl/ha.

**WINEMAKING:** Grapes are pressed whole cluster. Fermented over indigenous yeasts. Punch-downs twice a day for 3 weeks. Then complete malolactic conversion in *pièce* (228L barrel).

**AGING:** Aged on lees for 17 months. Reductive style, without racking but some stirrings.

**BOTTLING:** No SO2 added.

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