

Clos de Vougeot Grand Cru

Domaine de la VOUGERAIE



LOCALITY: FRANCE – Burgundy – Côte de Nuits

APPELLATION: Clos de Vougeot Grand Cru

GRAPE VARIETY: Pinot Noir

WINEMAKER: Sylvie Poillot is general manager of winemaking team.

VINEYARD: 1.4137 ha. oldest vines planted in 1946, and youngest vines planted in 1994. From two parcels: *Montiottes Hautes* on the top of Clos de Vougeot at mid-slope and *Baudes Saint-Martin* plot at the bottom of the Clos. Both east facing and planted over pure loam, very stony soil and limestone soil especially at the top of the slope. Density of 10,000 vines/ha.

VITICULTURE: Organic certified Ecocert and biodynamic certified Demeter. Guyot pruning. Yield 45 hl/ha. Coordination with lunar calendar.

WINEMAKING: Grapes are not crushed. Vatted by gravity. Cold pre-fermentation maceration (12-15°C) for 5 days. Total maceration for 20 days. Fermented over indigenous yeasts. One light pump-over per day until the end of vatting.

AGING: Aged for 16 months in barrels (20% new oak).

BOTTLING: No fining but light filtration.

