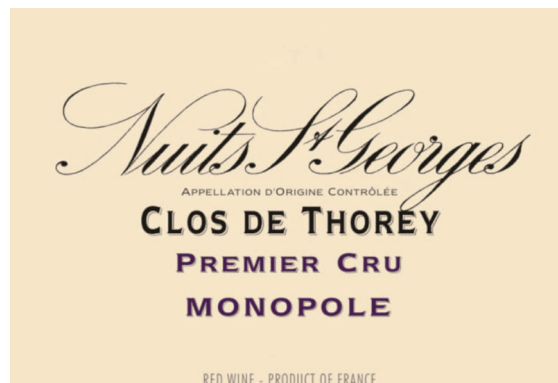


Nuits-Saint-Georges 1er Cru, Clos de Thorey (monopole)

Domaine de la **VOUGERAIE**



LOCALITY: FRANCE – Burgundy – Côte de Nuits

APPELLATION: Nuits-Saint-Georges 1er Cru, *Clos de Thorey*

GRAPE VARIETY: Pinot Noir

WINEMAKER: Sylvie Poillot is general manager of winemaking team.

VINEYARD: 3.0771 ha. planted in 1975 for the lower part of the Clos and planted in 2013 for the upper part. South exposition. *Comblanchien* marble soil. Density of 13,600 vines/ha.

VITICULTURE: Organic certified Ecocert and biodynamic certified Demeter. Guyot pruning. Yield approx. 20 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 19 days. Fermented over indigenous yeasts. One pump-over per day until the end of vatting period.

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

BOTTLING: No fining but light filtration.

