

# Vougeot 1er Cru, Le Clos Blanc de Vougeot (monopole)

Domaine de la VOUGERAIE



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

**APPELLATION:** Vougeot 1er Cru, *Le Clos Blanc de Vougeot*

**GRAPE VARIETY:** 95% Chardonnay, 4% Pinot Gris (Pinot Beurot) and 1% Pinot Blanc

**WINEMAKER:** Sylvie Poillot is general manager of winemaking team.

**VINEYARD:** 3.0495 ha. oldest vines planted in 1983, and youngest vines planted in 2013. From *lieu-dit La Vigne Blanche* in Vougeot, over vaery limestone soil (white earth). East exposition.

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

**WINEMAKING:** Whole bunch pneumatic pressing for 2.5 hours. *Débourbage* (settling) for 24 hours. Fermented over indigenous yeasts at the beginning in stainless-steel tank then transferred into barrels.

**AGING:** Aged for 16 months in barrels (20% new oak). Then blended and aged for 2 additional months in stainless-steel tank. *Batonnage* once a month on a rising moon until December.

**BOTTLING:** No fining but light filtration.

