



CLOS VOUGEOT

Grand Cru - Côte d'Or

The vineyard

In 1110, the Cistercian monks were donated land in the village of Vougeot which they very quickly planted with vines and kept until the Revolution. Today, the prestigious "clos" of almost 50 hectares belongs to about 80 owners. The soils at Clos Vougeot have quite different characteristics, from gravel and chalk at the top of the plateau producing a velvety wine, to brown, marly, clayey soil at the bottom giving stronger wines.

Grape variety:

Soil:

Bouchard Père & Fils' domain area: 50.04 ha

Tasting notes

Complex bouquet of red berry fruit with a hint of spice and an oaky note. Dazzling elegance on the palate, with a perfect blend of finesse and raciness. Very good ageing potential.

Service advice

Food-wine suggestions: Red meat dishes, roasted or in sauce - Game birds - Medium-flavoured cheeses

Service:

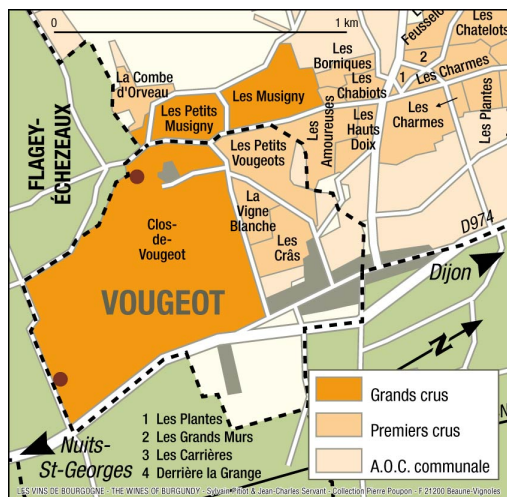
Potentiel de garde : 10 years and more ha

Know-how

Working the vines: This Premier Cru parcel is tended by a vine-grower who takes care of the vineyard up to the harvest. Working with the cycle of nature, he enables the terroir to fully express its nuances from vintage to vintage.

Winemaking and maturing: Following hand picking in small cases and meticulous sorting of the grapes, pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles. Depending on the profile of the vintage, maturing is carried out for 10 to 12 months in French oak barrels, with a proportion of new barrels that may be up to 15%.

Le vieillissement : The cellars located in the Bastions of the ancient Château de Beaune offer ideal ambient conditions. Thanks to their natural hygrometry and constant temperatures, the Grands Crus enjoy from their first youth an environment that is perfectly adapted to tranquil ageing.



CHÂTEAU DE BEAUNE, CÔTE D'OR, FRANCE

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TASTING NOTES

2006

Crimson colour with brown and purple shades. Fresh and complex nose of red and black fruit combined with hints of mocha and liquorice. Ample and rich mouth, with a structure of noble tannins. A very great wine.

2007

Dark garnet colour with purple shades. Very complex bouquet marrying flavours of red and black fruit with notes of toasted oak and mocha. Rich, racy and powerful to the palate, with a lingering finish. A very great wine.

2008

Dark garnet colour with purple shades. Distinguished bouquet developing intense notes of red fruit and mocha. Generous, rich and fleshy to the palate with a structure of marked though racy tannins. A very great wine.

2009

Garnet colour with purple shades. Very elegant bouquet unveiling notes of stewed red fruit, spices and mocha. Rich, ample and very perfumed on the palate with ripe and racy tannins and a subtle spicy finish. A very great wine full of potential.



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