

Clos de Vougeot Grand Cru

Origin

Côte de Nuits, Burgundy.

Grape varieties

100% Pinot Noir

Vinification and Maturing

Blending of 2 differents plot of Clos de Vougeot. Vatting lasts 20 days and matturing is done on barrels during 16 months.

Tasting

It has a taste of red berries (blackberry, blackcurrant), and wood. It is a very well-structured wine and harmonious. Colour of black cherry.

Specificities

Matured in our cellars during 15 months.

Gastronomic match

Hare, époisses, roast pigeon...

Accommodation temperature

16°C

Ageing

25 years and more.

