



# Clos de Vougeot



## APPELLATION D'ORIGINE CONTRÔLÉE (Protected Designation of Origin)

**Grand Cru appellation** in the Côte de Nuits region, in Côte-d'Or.

Commune producing wine: **Vougeot**.

On the label, the words GRAND CRU must appear immediately below the name of each of these appellations in letters of exactly the same size.

## STYLE OF THE WINES

"Here is presence!" exclaimed Hugh Johnson with regard to this **red** wine. Nowadays, there are numerous vineyard owners, so it is difficult to ascribe a single character to Clos de Vougeot's wines. There are, however, some more or less common features. A very intense colour: from raspberry red to deep garnet. The smoothness of the bouquet evokes the spring: a rose blooming at dawn, violets in the morning dew, and damp mignonette. This is supplemented with blackberries, raspberries, wild mint, liquorice, truffles... On the palate, supreme flavours, rich in sap and substance: elegant finesse is married with a full-bodied richness. Great length and a substantial capacity to age (10 to 30 years, sometimes longer).

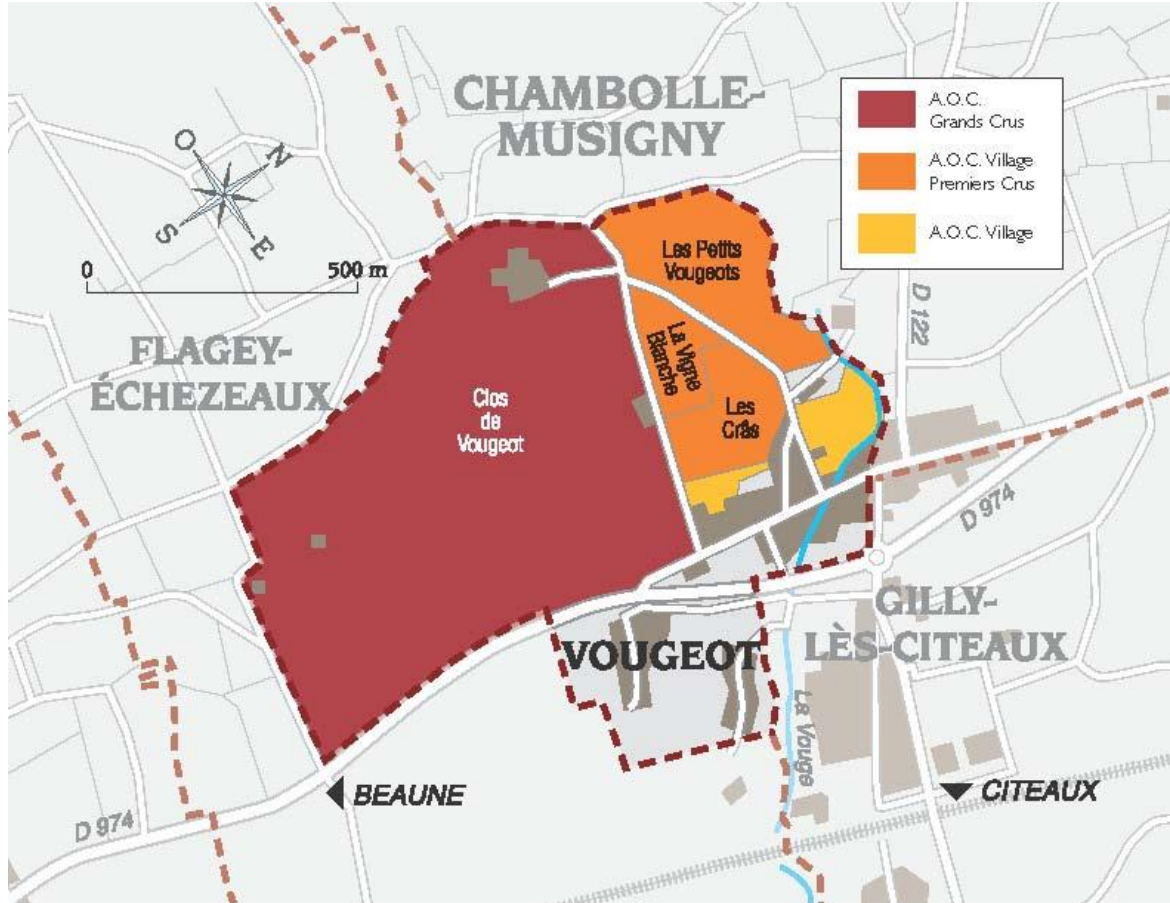
## THE SOMMELIER'S RECOMMENDATIONS

**Red:** the lively, full-bodied substance and nobility of Clos de Vougeot requires refined, rich, complex pairings. Strongly scented, well-cooked meat dishes are thus recommended: rib of beef, braised lamb, roast veal with mushrooms or a fine piece of feathered game, served in a sauce or simply roasted. The meat must not be too firm or resistant, so that the Clos de Vougeot tannins can coat them without overpowering them.

**Cheese:** preferably soft cheeses with washed rinds: époisses, langres, soumaintrain, Saint Florentin and the cheese from Cîteaux whose monks created this famous Clos.

**Serving temperatures:** 12 to 13°C for young wines,

15 to 16°C for mature wines.



## LOCATION

In the heart of the Côte de Nuits, Clos de Vougeot occupies a substantial part of the commune of Vougeot, between Chambolle-Musigny and Flagey-Echezeaux / Vosne-Romanée. Above the Clos, Musigny and Grands-Echezeaux occupy the slopes of the hillside.

Founded in 1110 by the nearby Cîteaux Abbey, which owned the property until 1789, Clos de Vougeot represents the essence of Burgundy. This 50.59 hectare block of vines has been surrounded by the same stone walls for five centuries. Its wine is one of the flagship red Grands Crus. It was made a Grand Cru AOC on 31 July 1937. Alongside the cellar and winery with huge presses (12th to 14th century), the château evokes the Burgundian Renaissance. It is open to visitors, and the Brotherhood of the Chevaliers du Tastevin holds its Chapters here, creating the finest table d'hôte in France.

## TERROIRS

Vast and diverse, Clos de Vougeot is like a finely stitched tapestry. At an altitude of around 255 metres, the upper part is gently sloping with shallow soil (40 centimetres) with a granular structure, rich in gravel, on a base of Bajocian limestone. In the middle (at around 250 metres): shallow brown soil (45 centimetres) on more clayey limestone gravel. In the lower section (at around 240 metres): deeper brown soil (90 centimetres) on a marly layer rich in clay and fine alluvium. The entire structure dates from the Jurassic period (175 million years old).

## COLOUR(S) AND GRAPE(S)

**Exclusively red wines**, made from the Pinot Noir grape.

## PRODUCTION

### Wine-producing area\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 "ouvrées"  
**49.13 ha**

### Average annual production\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles  
**1,634 hl** (217,322 bottles)

\*in 2011 \*\*5-year-average 2007-2011