

CLOS-DE-VOUGEOT GRAND CRU DOMAINE DU CLOS FRANTIN



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Brown soil composed of limestone and calcic scree Surface area of the vineyard : 1,56 ha Age of vines : 35-40 years old



PRESENTATION

A 123-acre clos (walled vineyard) with more than 80 owners, whose exceptional terroir was discovered 9 centuries ago by Cistercian monks and the famed Confrérie des Chevaliers du Tastevin, Clos de Vougeot is a microcosm of Burgundy in and of itself! However, that should not make us forget that above all, Clos de Vougeot boasts a unique terroir that reveals its multiple facets depending on the location of the plots.

Our two plots face east/southeast and extend from the top to the bottom of the Clos. The lower part features deep soil, resulting in rich, fruit forward wines, while the soil in the upper part is shallower and overlies a limestone slab, which lends structure and complexity to the wine.

WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (40 to 50% new barrels) for 16 to 18 months.

TASTING

This wine expresses the exceptional character of a great terroir combined with a great grape variety. The complex nose combines notes of red and black fruit, spices and flowers (rose, peony), which will evolve over time towards scents of light tobacco and tea. Boasting remarkable class, the finely structured, fleshy palate features a hint of menthol that is found vintage after vintage.

SERVING

Serve at 16-17°C (60-62°F).

Long aging potential: 7 to 10 years and more.

FOOD PAIRINGS

Finely prepared roasted or stewed meats (beef, lamb, pork, game, duck)

Medium to mature cheeses

Recipe suggestion: saddle of lamb with herbs

QUOTES

Tim Atkin: 96/100 (2023) James Suckling: 96/100 (2022)

Wine Spectator: 95/100 Best of the Best Burgundy (2022)









