CHANSON

En Bourgogne depuis 1750

Vougeot

Clos de Vougeot Grand Cru 2017



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : The vineyard is ideally located in the heart of the famous Clos de Vougeot, nearby the Chateau.

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms episodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Dark ruby colour. Intense aromas of black berry jam, of plum mixed with cocao notes and spices. Delicate vanilla note. Complex and dense. Deep structure. Silky texture. Elegant oak note and well crafted tannins. Outstanding persistence. Scores : 17.5/20 Guide des Meilleurs Vins de France - 91-94/100 Burghound - 17+/20 Jancis Robinson

Food pairing : It is perfectly matched with red meat grilled or en sauce and all cheeses, especially the local cheeses like Epoisses or Citeaux.