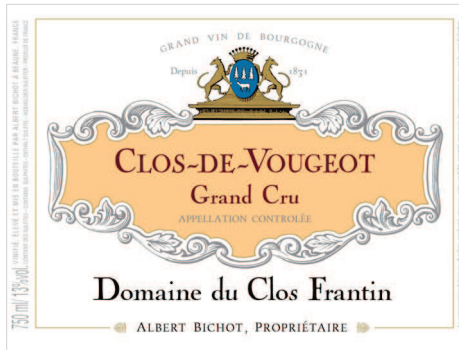


CLOS-DE-VOUGEOT GRAND CRU DOMAINE DU CLOS FRANTIN



Côte de Nuits

100 % Pinot Noir

AOC Grand Cru

The vineyard:

0.63 ha (1.5 acre) plot
 Average age: 35 years
 Brown limestone and calcic soil

Vinification:

Handpicked
 Temperature-controlled conical oak vats
 Vatting: 20 to 28 days

Ageing:

Oak barrels 100%
 60 % new oak
 14 to 18 months

With its 50-hectare (123.5 acre) walled vineyard, 80 owners, a terroir discovered 9 centuries ago by Cistercian monks, a renowned brotherhood of wine enthusiasts (Confrérie du Tastevin)... Clos-de-Vougeot showcases everything that Burgundy is all about! But, let us not forget that Clos-de-Vougeot is first and foremost a highly unique terroir. Our plots connect the bottom to the top of the Clos. This allows combining the fruitiness, which is very typical of the lower part of the vineyard, with the structure that is characteristic of the upper part.

Tasting notes

When young, our Clos-de-Vougeot develops a very complete and varied aromatic palette of wild red and black berries. With ageing, it evolves towards notes of light tobacco and tea. The palate is robust but not rustic, with a mentholated note that may be appreciated vintage after vintage.

Food/wine pairing

Try this Grand Cru with red meat dishes and roasted game. Also recommended with cheeses such as full-flavoured Epoisses or creamy Brillat-Savarin.

Serving and cellaring

Serve between 15 and 17°C (59°F - 63°F).
 This wine may be cellared for 7 to 10 years or more.

