

CHANSON

En Bourgogne depuis 1750

Vougeot

Clos de Vougeot Grand Cru 2012



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 2012 : After a very cold winter and a cold spring, the weather at the start of summer was quite demanding. It became fine again in the second half of August with hot temperatures. The harvest commenced early September under a bright sunshine. The combination of all those climatic factors has engendered a significant drop of the yields but quality is there. Meticulous vinifications have produced wines with very pure aromas and a very fresh structure. Aging in oak casks during 15 months.

Tasting : Dark ruby colour. Intense aromas of black fruit mixed with leather and spices on a hint of vanilla. Powerful, complex and dense. Silky texture. Elegant oak note and well crafted tannins. Very pure fruit. Outstanding persistence.

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