

David Duband



CLOS DE VOUGEOT GRAND CRU

2013

Tasting notes

Clos Vougeot is certainly the most known about the world.

A dress glittering and brilliant deep ruby.

A nose of red berries slightly closed with a smoked touch.

The mouth is fresh with one finale powerful.

Roasted pigeon and French-style peas

Wine Making

Grapes are manually collected, sorted out, and converted into wine with 80 % in whole grape harvests. During 17 days of vatting, between pigeages 5 - 7 in feet are practised, as well as reassemblies. After the pressing, wines are cleaned out during 2 weeks and put in barrels. The breeding is made for 40 % in new barrels and 60 % in barrels of 1, 2, 3 years. After 14 months of breeding wines are taken away in tank during 3 months and bottled without filtration and sticking.

Ages of the vines - 50 years

Exposure - East

Soils - Brown limestone
with fine soil rich in
clay