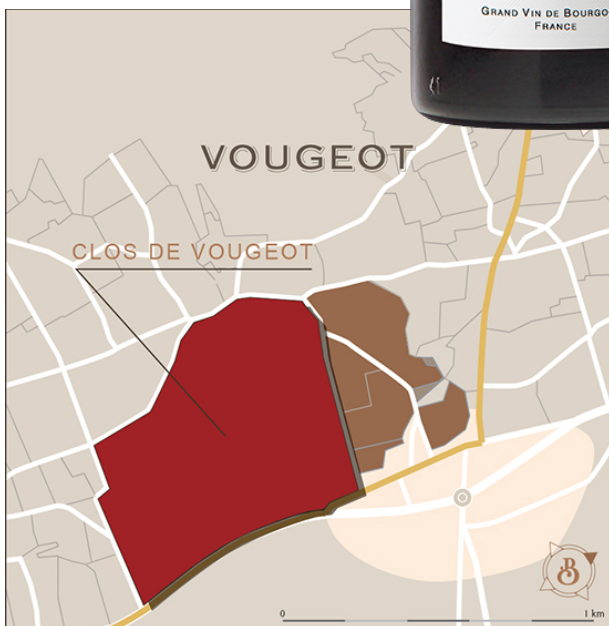


Clos de Vougeot Grand Cru 2019

Clos de Vougeot is and will always be much more than just a wine. This appellation is a the standard bearer, the emblem of the whole Côte d'Or...

TASTING NOTES

With a beautiful dark garnet color, the first nose reveals intense aromas of roses, raspberries and blackberries associated with toasted notes. On the palate, the freshness attack reveals a powerful, velvety wine with very good persistence!



ORIGIN

The Clos de Vougeot in the heart of the Côte de Nuits occupies most of the vineyard area belonging to the commune of Vougeot. Vougeot's neighbours are Chambolle-Musigny, Flagey-Échezeaux and Vosne-Romanée. On the slopes at the upper end of the Clos, it abuts on the vineyards of Musigny and GrandsÉchezeaux. Founded around 1110 AD by the monks of nearby Cîteaux, who remained its owners until the French Revolution (1789), the Clos de Vougeot is a Burgundian icon. Its 50.59 ha. have never been broken up and it retains its identity intact within the walls which were built to enclose it 5 centuries ago. Its wines are among the finest of the Grands Crus reds. The château, (which adjoins the cellars and the winery with its giant presses dating back to the 12th and 14th centuries), is built in the Burgundian Renaissance style and is open to visitors. The Confrérie des Chevaliers du Tastevin holds its meetings or "chapters" here and therefore it is no surprise that the finest food and wine in France is found here.

VITICULTURE

Grape variety: pinot noir
Soils: mostly clay and very stony on the surface.
Orientation: East
Surface area under vine: 0,12 ha
Pruning: Guyot system
Yield: 36 hL/ha
Average age of the vines: 50 years old.

VINIFICATION

Harvest date: 21 September 2019.
The grapes were handpicked. First sorting in the vineyard, second on the sorting table upon receipt of the harvest. At the winery: 50% of grapes were destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with 50% whole bunches lasted a total of 22 days including 4 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 5 punchings of the cap.



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 17 months with no racking using a proportion of 100% new French oak barrels.
Barrels: French oak barrels that had been toasted at low temperatures for a long time to impart a very delicate touch of oak to the wine.

BOTTLING

Bottling: the wine was not fined but was very gently filtered before being bottled using gravity in April 2021.
Number of bottles: 580.

VINTAGE

A legendary vintages?

According to Grégory Patriat, this second harvest at the Ursulines winery will go down as a legendary vintage just like 1969, 1979, 1999, 2009, and 2019, because the concentration in the wines is very high indeed. Years with drought and low yields are always great vintages in Burgundy. We had some new premier crus come online last year, with three in Chambolle-Musigny, one in Gevrey-Chambertin, and one in Nuits-Saint-Georges; Le Clos des Argillères. Furthermore, we revived our tradition of producing white wines in villages better known for their reds, with a white Fixin.

Ageing potential: 8 years and more.



JEAN-CLAUDE BOISSET