

# VOUGEOT | Clos du Prieuré Monopole 2022

## THE VINE

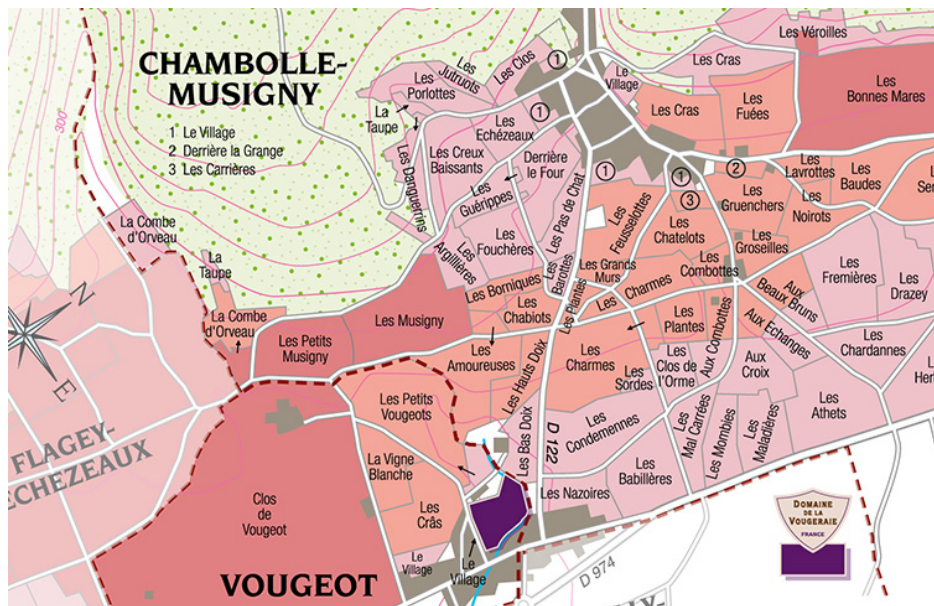
### Our plots

#### Le Prieuré Blanc

**Surface:** 0,8258 ha

**Exposure:** East-facing

**Plantings :** 1984/1985 - 1985/1986 - 1986/1987 - 1990/1991



### Our vines

**Geographical situation :** Vougeot is located in the Côte de Nuits, between Chambolle-Musigny and Vosne-Romanée, some twenty kilometres to the south of Dijon. The Clos du Prieuré name recalls the Priory, which used to own this land. The enclosure wall stands to this day, a rare occurrence in Burgundy. Located in the climat known as Le Village, it is separated from the neighbouring vines by a small track to the west and a stream to the East, the Vouge, which gave its name to the village and to our Domaine. The southern edge is bounded by the road leading to the Château du Clos de Vougeot, home of the Confrérie des Chevaliers du Tastevin.

**Grape variety:** 100 % Chardonnay

**Soil and subsoil:** very calcareous, lots of rounded pebbles. Pure silt subsoil.

**Planting density:** 10 000 vines/ha

**Rootstock:** 85% massal selection and 15% clones

**Organic agriculture.** Received official approval Ecocert in 1999.

**Pruning:** Cordon de Royat

**Vineyard news:** Ullage planted out. Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparations 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.



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## THE WINE

### Vinification

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**Harvest date:** August 30<sup>th</sup> 2022 (root Day).

**Selection:** hand-sorted in the vineyard and on arrival in the winery.

**Yield:** 53 hl/ha

Pressurage of whole grapes for 2 hours 30.

Settling: 24 hours

Starting fermentation in stainless steel tank and the end in oakbarrels.

Pneumatic press.

### Ageing

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**Length:** 14 months in barrels and 2 month in stainless steel tank.

**Percentage of new barrels:** 20 %

**Toasting:** medium heat.

**Source of wood:** Allier and Cîteaux.

Stirring of the lees: once a month during the fruit days and rising moon until December.

No barrels racked.

Soft filtration.

### Bottling

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February 12<sup>th</sup> 2024 (leaf day) for magnums.

February 23<sup>rd</sup> 2024 (fruit day) for bottles.

Limited to 5407 bottles and 117 Magnums.



