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EXPERTS DIG INTO UNIQUE GLOBAL TERROIR
DURING THE SOMMELIER SUMMIT AT THE
CULINARY INSTITUTE OF AMERICA AT COPIA

VOUGEOT 1ER CRU, BURGUNDY, FRANCE

Wine: Domaine de la Vougeraie 2015 Le Clos Blanc de Vougeot

Presented by: Lisa Brown, Brand Manager for LVE & Import Portfolios, Boisset Collection

Little did Austrian scholar Rudolf Steiner—the father of Biodynamic farming—envision that his philosophy would eventually spread to a special plot of land in the middle of the Côtes de Nuits in Burgundy. All the more extraordinary is the nature of the wine produced: Like a diamond set in the center of rubies, the site is known as “the White



Vineyard” and exclusively produces white wines despite being surrounded on all sides by prestigious reds.

Planted in the early 12th century by the monks of Cîteaux, who needed white wine for the sacraments, the property was in the abbey’s use for nearly 700 years. Now part of the Domaine de la Vougeraie, it has always been planted to white grapes and has remained a monopole; today, the vineyard primarily comprises Chardonnay with a touch of Pinot Gris (4%) and Pinot Blanc (1%).

Biodynamic practices govern management of the slightly sloping, east-facing site, which sits on calcareous soils underlaid by silty clay. The winemaking team employs strict selection of clusters in the vineyard and again during the sorting process to achieve a pure expression of terroir. After whole-cluster pressing, the must ferments in stainless-steel vats and finishes in oak. Both the primary and secondary fermentations are carried out by indigenous microbes and the wine rests for about 15 months in medium-toast Allier and Cîteaux oak barrels, of which a third are new.

While racking is not performed, bâtonnage is practiced twice a month in accordance with a lunar calendar; only light fining and soft filtration precedes bottling. Pale straw with just a hint of green, this wine shows stone fruit and apple with a pungent pop of sur-lie yeast complexity. The palate reveals a fleshy core accented by crisp acidity and a hint of butter.