



## Domaine de la Vougeraie in Premeaux-Prissey, Burgundy



EVERY JUNG



SUN 30 SEP / 2018

Domaine de la Vougeraie is located in the village of Premeaux-Prissey, just south of Nuits-Saint-George in the Côte de Nuits. The property has 34 hectares. Work and manufacturing has been completely ecological since 1999 and the ambition is to reach biodynamic labeling soon.

The latter way of working, biodynamic cultivation, is already practiced for the Grand Cru wines, Monopols (unique locations) and at all Village 1er cru locations. And since 2009, all vineyards within the Côte de Nuits appellation are certified biodynamically, making the house the largest single producer with 29 hectares of bio-certified crops.

Domaine de la Vougeraie produces just like Maison Louis Latour's own dish. For that task, they have employed eight thin bonds. For the 40 medium-roasted fat manufactured every year, at least four trees are required, some of which can be up to 100 years old. The trees are chosen most carefully, no details are left to chance. Interesting fact is that it is only the first two meters of the tree on the trunk that makes it possible to make oak barrels. However, we can all be calm that nothing is wasted because everything from the trees is used, nothing is lost.

The spice garden outside the wine cellar cultivates herbs and plants that are part of the mix of biodynamic calendar and used in the vineyards. The mixes are called 500 and 501 solutions and should be mixed with warm water, no later than two hours before spraying the vineyard. For example, nostrils help make the soil "stronger" while lavender and lemon grass keep insects away.

At Domaine de la Vougeraie 20 people work full time, of which 4 are in the basement. The wine cellar that holds over 500 barrels is special with winding corridors and prongs, like few other basements we visited during our trip. We learn that the underground corridors tied together all the houses in the village and were used diligently during the war.

During harvesting, more than 100 people work to pick grapes, from the vineyard to transportation, and to receive the grapes when they arrive at the basement. All red wines are squeezed in a vertical press, they are white in a basket press. With the help of gravity, the mustard is then moved to the barrel.

In 2016, Domaine de la Vougeraie lost 60 percent of its harvest!

## Wine tasting with Domaine de la Vougeraie

### White wines

#### **Burgundy Chardonnay "Terres de Famille" 2016**

Roasted scented with generous fruity notes, yellowish fruit, balanced and roasted flavor. Top notch yet another young wine.

#### **Vougeot 1er Cru "Le Clos Blanc de Vougeot" Monopole 2016**

With a unique aromatic texture, taste of herbs and spices like cinnamon, good drift and distinctly fruity fruit as well as elements of roasted barrels and a delicious dose of fruit, the flavors shine in a long aftertaste. Young, top-notch wine!

### Red wines

#### **Clos Vougeot Grand Cru 2016**

Pretty, light dragon of raspberry. Red elegant fruit in the scent. The taste is medium / full, balanced and exquisite fine with a dense structure, and long complex and elegant aftertaste. Young and "easy".

#### **Other wines in the test**

Burgundy Pinot Noir "Terres de Famille" 2016

Savigny-Les-Beaune 1er Cru "Les Marconnets" 2016

Gevrey-Chambertin "Les Evocelles" 2016

Nuits-Saint-Georges 1er Cru "Les Damodes" 2016

Charlemange Grand Cru 2016