



**Vougeot 1er Cru  
« Les Cras »  
2010**

Vougeot is best known for the highly reputed Clos de Vougeot, but there are a number of other outstanding climats in the remaining 16.5 hectares of appellation d'origine contrôlée. A mere pocket handkerchief, but one of silk and lace. These climats are only known to true passionates of Burgundy wine. Take Les Cras, for example. Do you know where to find it?

## **HISTORY**

The word Cras (or Crâs) is common throughout the Côte de Beaune, found in Chambolle-Musigny, Nuits-Saint-Georges, Aloxe-Corton, Beaune, Pommard and Meursault. Crai or Crais other are common forms of the same root, all referring to stony, calcareous plots, with pebbles atop clayey soil.

This climat shares its history with the Clos de Vougeot. The monks of the nearby Abbey of Notre-Dame de Cîteaux planted their vines here in around 1110, just a few years after the Abbey was founded, and indeed the vineyard belonged to the Abbey until it was sold off under the French Revolution.

Les Cras is one of the four Premiers Crus in the Vougeot appellation. The name of the Domaine de la Vougeraie is derived from Vougeot and the Vouge, the small stream flowing through the village.

## **OUR VINES**

Geographical situation: At Vougeot, halfway between Gevrey-Chambertin and Nuits-Saint-Georges, Les Cras lies against the north wall of the Clos de Vougeot, directly in line with the central section of the Grand Cru, at an altitude of 240 to 250 metres. The sun rises over the village of Vougeot, and sets over the Clos Blanc.

Grape variety: 100% Pinot Noir

Soil and subsoil: pure silt, fine and coarse sand giving excellent drainage. Very calcareous.

Planting density: 10 000 vines / ha

Total surface: 1,43 ha

Rootstock: 40 % of massal selection and 60 % of clones.

Pest management since 1992

Organic agriculture. Received official approval in 1999.

Bio-dynamic agriculture since the 2001 campaign.

Training style: Guyot

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 preparation of 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.

## OUR PARCELS



### **Les Cras Vigne Blanche**

Surface: 0,7606 ha

Geographical situation: a part of Les Cras is planted in the Vigne Blanche. Parcel at mid-slope.

Exposure: East-facing.

Plantings: 1985/1986 1994/1995

### **Les Cras**

Surface: 0,6681 ha

Geographical situation: part of Les Cras is planted in the Vigne Blanche. Parcel at mid-slope.

Exposure: East-facing.

Plantings: 1983/1984 1985/1986

## **HARVEST**

Harvest date: September 22<sup>nd</sup>, 2010 (Flower Day).

Selection: 17% hand-sorted in the vineyard.

Yield: 16 hl/ha

## **VINIFICATION**

Only 70% harvest de-stemmed, not crushed and vatted by gravity.

No yeast addition.

Maceration: pre-fermentation, cold (12-15°C) for 5 days.

Length of maceration: 21 days.

Cap-punched once a day until mid-fermentation and a light pumping-over until the end of vatting time.

Pressing with the vertical press.

## **AGEING**

Length: 17 months

Type: in barrels.

Percentage of new barrels: 60 %

Toasting: long and slow.

Source of wood: Citeaux, Allier « grains fins »

One part of the barrels racked.

Light and soft filtration. No fining.

## **BOTTLING**

By gravity.

February 15<sup>th</sup>, 2012. (Fruit Day)

Limited to 2183 bottles, 350 magnums, 7 jeroboams and 1 rehoboam.