

THE VINE

Our plots

Surface: 3.0771 ha

Exposure: South

Plantings: 1975 at the bottom of the clos. 2013 at the top of the clos

Our vines

Geographic situation: Nuits-Saint-Georges lies on a bed of Comblanchien marble, on the hillside at the base of the Combe de la Serrée, in the sediment cone of the Hautes-Côtes.

Grape variety: 100% Pinot Noir

Soil and subsoil: soil very chalky

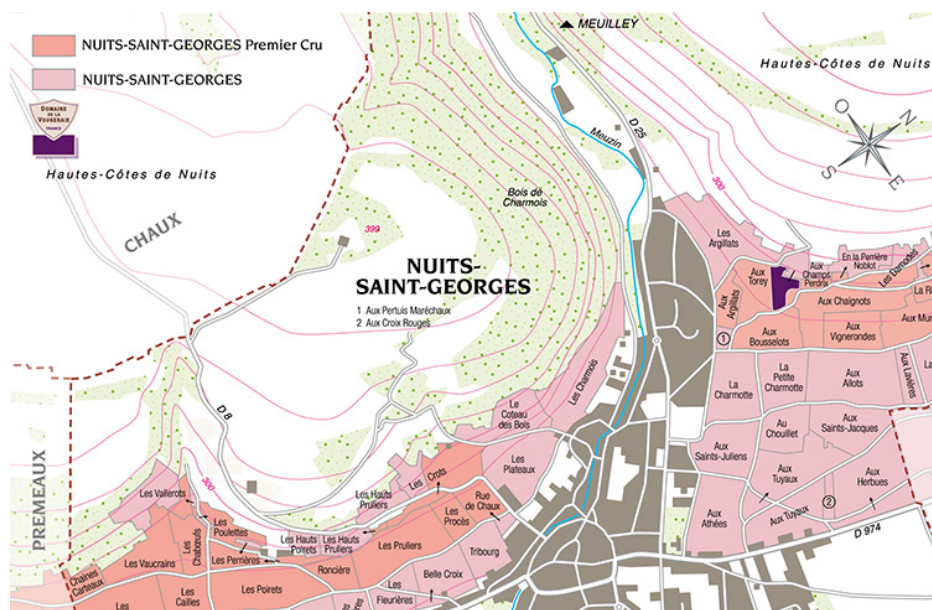
Planting density: 13 600 vines/ha

Rootstock: only clones.

Organic agriculture: since 2012.
Official approval Ecocert in 2015.

Pruning: Guyot

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



NUITS-SAINT-GEORGES PREMIER CRU | Clos de Thorey 2020



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THE WINE

Vinification

Harvest date: August 25th and 26th 2020 (flower and leaf days).
Selection in the vineyard and on arrival in the winery.

Yield: 26.5 hl/ha

5% of whole grapes. Not crushed and vatted by gravity.

No yeast addition.

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

Length of maceration: 18 days.

a light pumping-over per day until the end of vatting time.

Pressing with the vertical press.

Ageing

Length: 16 months

Type: in oak barrels.

Percentage of new barrels: 30%

Toasting: long and slow.

Source of wood: forest of Citeaux, Tronçais

Light and soft filtration. No fining.

Bottling

December 6th, 2021 (fruit day) for Magnums and jeroboams.

December 7th 202 for bottles (fruit day)

Limited to 8977 bottles, 600 magnums, 60 jeroboams.

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