



# GRAND CRU - CLOS DE VOUGEOT

## Vine and soil

Clos de Vougeot  
"Grand Cru"

Vine and soil The vine is in a place called "Montiotes Hautes" and extends over 30 ares distributed as follows:

- 15 ares aged over 70 years old
- 15 ares replanted in 2011

The terroir is clay-limestone, mainly stony.

The yield is about 30 to 35hl / hectares.

## Wine-making

We harvest manually, in cases of 25kg. The grapes are sorted out, destemmed, not crushed, and put in tanks by gravity.

Vinification is made in a small wooden vat (18 hectoliters), in natural yeasts. Vatting lasts 18 to 25 days, we punch the cap moderately.

## Maturing and bottling

We age our wines on lees in a cold cellar (16 to 18 months).

We use 50 to 100% new barrels on this cuvée.

We rack one month before bottling. We don't filter, we don't fine.

