



Clos de Vougeot Grand Cru 2018

Soil and climate

Clay and limestone. The plot is located in the Clos, on the Vosne-Romanée side; it stretches from the bottom of the wall to the Les Maupertuis climate. Three types of soil compose it: first clay, then a mixture of fossils and earth and then pebbles mixed with earth.

Grape variety

Pinot noir fine type, qualitative rootstock 161-49.

Vineyard

Average age: 50 years, 10,000 plants / ha. Yield: 35 hl / ha

Viticulture

Sustainable and environmentally friendly.

Vinification

Whole grapes sorted without SO2 with twice-daily punching down for 3 weeks. Alcoholic fermentation with indigenous yeasts without artificial thermoregulation. Malolactic fermentation.

Ageing

On lees, reductive aging without racking, with riddling without SO2 for 17 months.

Tastings

Rich and structured; it is powerful, round and fresh. Its fruity notes (cherry, raspberry), liquorice and sandalwood give it great depth and breadth.

TUOTTAJA

Philippe Pacalet

MAA / ALUE

Ranska - Bourgogne

PULLOKOKO

0,75

HINTA

*

* hintatiedot näkyvillä vain kirjautuneille

Tilaukset / orders : Tuomo Laitinen 040 761 4933 tuomo.laitinen@careliawines.fi
Kai Autio 0503525653 kai.autio@careliawines.fi