



Vougeot



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Côte de Nuits* region (Côte-d'Or).

This *appellation* includes **4 Premiers Crus Climats**.

Producing commune: **Vougeot**.

The commune of Vougeot also produces an *appellation Grand Cru*, CLOS DE VOUGEOT (See *Appellation* sheets No. 30). On the label, the *appellation* VOUGEOT and VOUGEOT PREMIER CRU may be followed by the name of the *Climat* of origin.

TASTING NOTES

Red: Vougeot has close affinities with its illustrious near neighbours (Clos de Vougeot, Musigny, -Musigny Les Amoureuses). Its colour is between crimson and purple - deep, dark and luminous. It develops aromas of violet and small fruits (Morello cherry, blackcurrant). When older, it leans towards underbrush, fallen leaves and truffle over animal notes. In the mouth, it has a four-sided structure but its tannins are nonetheless delicate. The attack is straightforward, acidity and chewiness are harmoniously balanced, and the finish often carries a hint of liquorice.

White: Vougeot is white or grey-gold in colour. The pleasant initial bouquet is of mayflower and acacia with an occasional hint of mango. A touch of minerality is often found. In the older wines, aromas range from amber to gingerbread to quince to fig. This wine is on the dry side but with that underlying richness which is the trademark of the *Côte de Nuits Chardonnay*. White wine growing, uncommon in this area, nonetheless has a long history going back to the Cistercian monks.

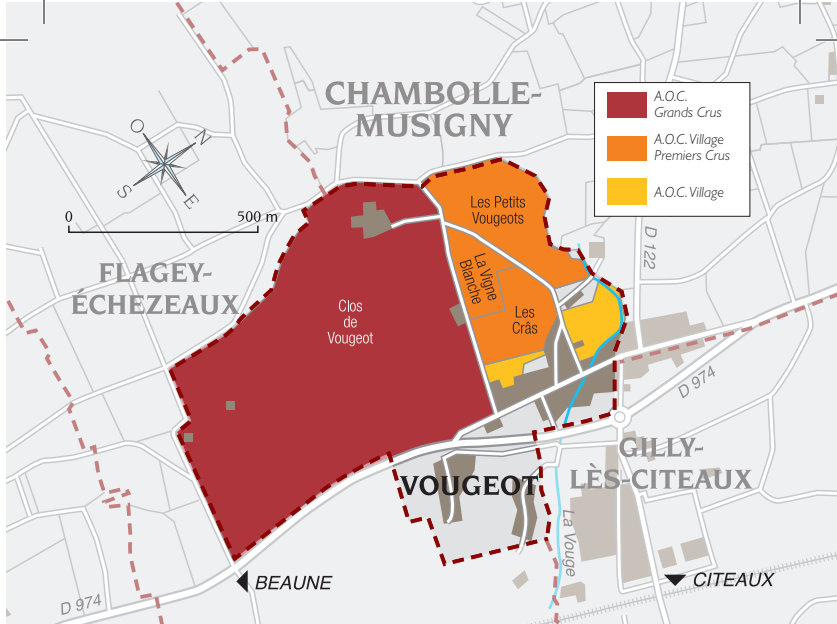
SERVING SUGGESTIONS

Red: the solid build of this wine hides, in fact, a certain delicacy, soon revealed by its length in the mouth and its liquorice-tinted finish. For this reason, this great *Côte de Nuits* red demands dishes equally intense in flavour. Meat dishes must be tender and melting, such as roast fowl, roast lamb, or feathered game. Even four-footed game, braised or stewed, will prove a worthy partner. Slow-cooked, spicy dishes such as couscous or glazed duck in the Chinese style will be perfectly at ease with its aromatic complexity. As for cheeses, mediumflavoured, soft-centred cheeses like Reblochon or Vacherin will make a good match.

Serving temperature: 14 to 15°C.

White: the opulence and delicacy of the Vougeot whites make them a must for crustaceans such as lobster or crawfish, fish (either baked or in cream sauce), good quality poultry, and sweetbreads.

Serving temperature: 12 to 13°C.



LOCATION

The name Vougeot immediately calls up the name of that famous vineyard, the Clos de Vougeot. But this village of the Côte de Nuits has other fine vineyards. The name itself derives from that of the little river Vouge. The powerful abbey of Cîteaux established these vineyards in the 12th century and laid the foundations of their long brilliant reputation. Their claim to fame is due at least partly to the fact that, rather unusually for the Côte de Nuits, Vougeot produces white wines (*Chardonnay*) as well as red (*Pinot Noir*). The *appellation* was formally instituted in 1936.

SOILS

The vines grow at altitudes between 240 and 280 metres. Those on the upper slopes occupy shallow brown limestone soils. The soils on the lower slopes are limestones, fine-textured marls, and clays. These plots lie very close to the northern part of the Clos de Vougeot.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds - *Pinot Noir*.
Whites - *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds: **10.59 ha** (including **9.07 ha** *Premier Cru*).

Whites: **4.86 ha** (including **4.03 ha** *Premier Cru*).

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: **433 hl** (including **374 hl** *Premier Cru*).

Whites: **186 hl** (including **154 hl** *Premier Cru*).

* In 2018 ** 5 years average, 2014-2018

PREMIERS CRUS CLIMATS

Les Crâs, Le Clos Blanc, Les Petits Vougeots, Clos de la Perrière.