

VOSNE- ROMANÉE

LES VIOLETTES

Vineyard:

Bourgogne - Côte de Nuits - village of Flagey-Echezeaux
Vosne-Romanée Les Violettes comes from a lieu-dit belonging to the village of Flagey-Echezeaux. A small road and the surrounding wall of Clos-de-Vougeot separate this parcel of vines from the Clos-de-Vougeot Grand Cru.

Area : 0,37 hectare

Grape variety : pinot noir

Year planted : 1945 and 1946

Altitude : 260 meters

Vineyard work :

November : Pruning preparations

Until the end of February : Pruning and shredding of vine shoots.

March : Final pruning and vineyard repair work

April - May : Rigorous shoot thinning and trellising (first pass)

June : Trellising (second pass)

July : Trellising (third pass)

August, before veraison : Leaf thinning, trimming or no trimming of the vines, depending on the prevailing weather conditions.

Soils :

Soils are worked as little as possible to avoid disturbing microbial life and to maintain a healthy environment.

At the end of winter, we use an inter-vine weeder at a maximum depth of 5 cm to control natural weed growth in the plots.

In June and July, the plots are manually hoed to remove larger thistles.

Control Method :

The estate has been certified Organic by ECOCERT since 2017.

To take this approach even further, our control method is based on observation, rigorous monitoring of weather conditions and disease pressures, in order to minimize the number of passes.

We strive to reduce the use of copper and sulfur as much as possible.

Harvest :

Hand harvested with sorting in the vineyard. The grapes are transported in small crates. A second sorting of grapes is done in the winery.

Winemaking :

Our winemaking techniques are thoughtful and adapted to the characteristics of each vintage, aiming to achieve the best possible wine.

Maturation : 18 months in oak barrels on fine lees. No racking after malolactic fermentation. Light filtration before bottling if necessary. Bottled by us at the estate.

Wine character :

The unique terroir and the old age of the vines are undeniably reflected in this wine, which is aromatically complex, distinguished, opulent, deep and beautifully velvety on the palate.

Food and wine pairing : This velvety Vosne-Romanée is opulent, full-bodied, and spicy, making it a perfect match for flavorful and characterful meats that it can tame and embrace. It pairs particularly well with succulent poultry, slowly roasted lamb, and game birds. However, it also complements lean and firm beef steak or a spicy poultry couscous. For adventurous gourmets, it has its aficionados when paired with pan-seared foie gras. Moreover, its presence on the palate allows it to be enjoyed alongside intensely flavored cheeses such as Époisses, Langres, Saint-Florentin, Aisy Cendré, as well as Cîteaux. le langres, le saint-florentin, l'aisy cendré, mais également le Cîteaux.



DOMAINE
CHRISTIAN CLERGET

GRANDS VINS DE BOURGOGNE

DOMAINE Christian CLERGET

10, Ancienne route nationale - 21640 Vougeot

Tél. 03 80 62 87 37

E-mail : domainechristianclerget@wanadoo.fr



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