VOUGEOT PREMIER CRU LES PETITS VOUGEOTS

Vineyard:

Bourgogne - Côte de Nuits - village of Vougeot. Vougeot 1er cru Les Petits Vougeots.

Area: 0,46 hectare

Grape Variety: pinot noir

Year planted: 1978

Altitude: 235 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:

he 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:

A direct and precise wine... distinctive, with a pure, unadulterated expression and with its fresh notes of red fruit. It offers substance, fruit and considerable finesse. This premier cru may be described as "solid" and structured, but its delicate tannins give it a personality all its own.

Food and wine pairing:

Poultry, game birds, roast lamb, cheeses (reblochon).



GRANDS VINS DE BOURGOGNE

DOMAINE Christian CLERGET 10, Ancienne route nationale - 21640 Vougeot Tél. 03 80 62 87 37

E-mail: domainechristianclerget@wanadoo.fr

