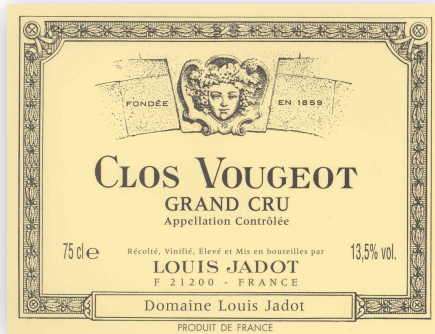


CLOS VOUGEOT

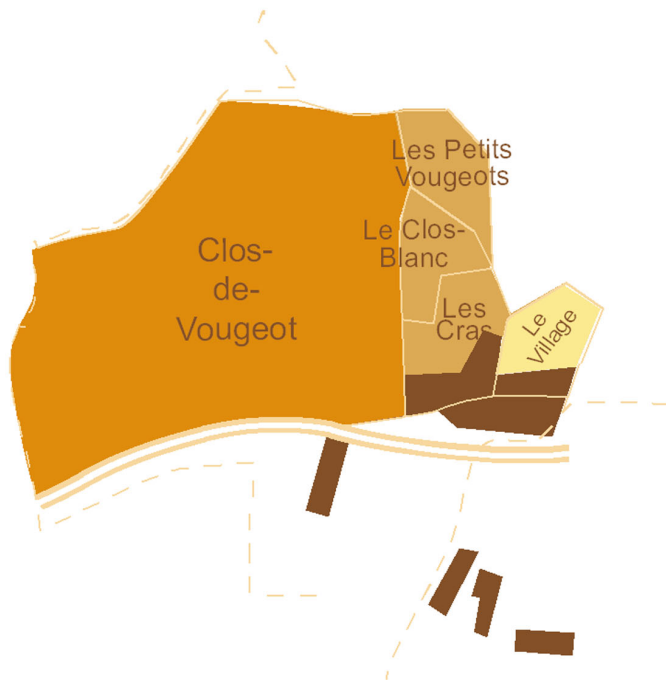


Côte de Nuits

Grand Cru

Red

100% Pinot Noir grapes



Vineyards situation

The village of Vougeot is in the centre of the Côte de Nuits, flanked on the north by Chambolle Musigny and on the south by Flagey Echezeaux and Vosne Romanée.

The 50 ha vineyard faces the east. The geological composition ranges from chalky stoney clay, on the higher parts of the slope, to moist, compact soil richer in humus and with fewer stones on the lower slopes.

Characteristics

Maison Louis Jadot is the second owner of the Clos Vougeot vineyard with a bit more than 2 hectares.

Wine making

The fermentation (3-4 weeks) takes place in tanks, after which the wine is aged in barrel for 18 months before bottling.

Winemaker's comments / Gastronomy

The Clos-Vougeot is a wine of power and depth which retains an elegant complexity. It has a full fragrant and distinctly floral bouquet.

Maison Louis Jadot "Clos Vougeot" will accompany "haute cuisine" dishes. With its delicate yet powerful aromas, one would choose red meat, roasted or served with a sauce, roasted pheasant, leg of wild boar or venison and ripe cheeses which are not too strong: Camembert, Brillat-Savarin, Citeaux.

Preservation

This wine will easily age 15 to 25 years in perfect conditions of temperature and humidity.