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CLOS VOUGEOT GRAND CRU

100% Pinot Noir

Production area: Vougeot

Terrain: ciottoloso e ghiaioso, con un bassissimo contenuto di argilla che permette alle viti di crescere con radici profonde

Harvest: manual

Vinification: After destemming, the must is cold macerated for 4-5 days. This is followed by fermentation on indigenous yeasts in steel tanks

Refinement: Aged in French oak barrels (70% new) for 18 months. Bottled without clarification and filtration

Color: light garnet red

Fragrance: Complex, with notes of flowers and fruits combined with hints of wood

Flavor: wide, rich and silky. Shows exceptional balance and remarkable aftertaste

Alcoholic Grade: 13% vol
