

VOUGEOT PREMIER CRU LES CRAS



AOC

Appellation Vougeot Premier Cru contrôlée

Terroir

Surface: 0ha 60

Weak soil laying on hard and white limestone

Grape variety

Pinot Noir 100%

Density of vines: 10 000 stocks/ha

Pruning style : Guyot

Viticultural techniques

Organic work of the soil

Strict yield control (green harvesting and de-

budding)

Hand picking in cases. Selective sorting at the

winery

Vinification

Total destemming Vinification using controlled temperatures Natural yeasts from the grape Cold maceration

Ageing

15 to 18 months in French oak barrels 50% new oak

Tasting

Nose: minty aromas moving towards hints of

liquorice and underwood

Mouth: strong, racy, very structured wine with firm tannins, leading to a delicate and lingering finish