GRAND VIN DE BOURGOGNE

Cyprien Arlaud



CLOS DE VOUGEOT GRAND CRU

- Location : Vougeot
- Soil: Lime clay
- Grape variety: Pinot noir

History

In the heart of the Côte de Nuits, Clos de Vougeot occupies a large part of the commune of Vougeot.
Founded around 1110 by the Abbey of Cîteaux, which retained ownership until 1789, Clos de Vougeot is cultivated by the monks of Cîteaux : real winegrowers, they identified the "Climats of Burgundy" 9 centuries before their official and universal recognition. Covering a contiguous area of 50.59 hectares, it still remains surrounded by the walls that surrounded it five centuries ago. It has no fewer than 84 owners. It was recognized as a Grand Cru in 1937.

Viticulture

Pruning and De leafing are handmade.

Harvest

Grapes are handpicked, in small cases : the harvest is sorted on three sorting lines. One third of the harvest is whole bunch, the other part is destemmed but not crushed.

Vinification

In an open wood vat. The fermentation is done by the natural yeasts present on the grape.
The extraction is done smoothly, using pumping over and pushing by feet. The pneumatic press is used in the same idea than the rest of the process : slow and gentle.
The vinification last around between 20 and 25 days.

Aging

In oak barrel, from 15 to 18 month. The proportion of new oak do not exceed 20%. The wine is bottled according to the moon cycles, without fining or filtration.

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