



**CLOS VOUGEOT**

**GRAND CRU**

VIN BIOLOGIQUE

**JEAN-PIERRE GUYON**

**Grape :** Pinot Noir

**Surface area :** 35 ares

**Soil :** Clay-limestone

**Age of the vines :** 80 years

**Pruning :** Guyot

Vougeot takes its name from the little water course that crosses the village, the Vouge. It was here in Vougeot that the first cellar of the monks of Cîteaux saw the light of day in 1125. Today this cellar is home to the *Confrérie du Tastevinage*.

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot



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The colouring offered by this Clos Vougeot is seductive, a deep purple with violet tints. The air becomes sweetly perfumed when the wine is allowed to breathe. Our nostrils are assailed by a floral, violet fragrance along with the sensual odours of red cherry, blackberry, oak and spices including green pepper. And what character in the mouth ! The palate is filled by a generous volume, while structured power is the theme of this cuvée. The length and finish are remarkable. A delight !

Enjoy this alongside a duck breast with cherries, lamb, or a wild boar stew with cognac.

Serve between 14°C and 15°C.

Hide this in the cellar for at least 7-8 years before putting the wine on the table.

Ideally to be tried after 15 to 20 years, or more depending on the vintage.