

David Duband

CLOS DE VOUGEOT GRAND CRU

2012



Tasting notes

Without a doubt one of the most famous Clos in the world.

In this vintage, the wine offers a classic nose of black fruits and flowers.

The finish is powerful and spicy.

Food Pairing : Peking Duck

Wine Making

The grapes are picked by hand, sorted and vinified with 80% whole clusters. During the 17 days of fermentation, 5 to 7 treadings take place (punch downs by foot) as well as some pumping over. After pressing, the wine is left to clarify for 2 weeks before being put into barrels (40% new oak barrels and 60% of 1, 2 and 3 year-old barrels). After 14 months in barrel, the wine is racked into tank where it rests for three months before bottling. The wine is neither fined nor filtered.

Ages of the vines - 50 years

Exposure - east

Soils - Brown limestone
with fine soil rich in
clay