

*David Duband*



## CLOS DE VOUGEOT GRAND CRU

*2013*

### *Tasting notes*

Clos Vougeot is certainly the most known about the world.

A dress glittering and brilliant deep ruby.

A nose of red berries slightly closed with a smoked touch.

The mouth is fresh with one finale powerful.

Roasted pigeon and French-style peas

### *Wine Making*

Grapes are manually collected, sorted out, and converted into wine with 80 % in whole grape harvests. During 17 days of vatting, between pigeages 5 - 7 in feet are practised, as well as reassemblies. After the pressing, wines are cleaned out during 2 weeks and put in barrels. The breeding is made for 40 % in new barrels and 60 % in barrels of 1, 2, 3 years. After 14 months of breeding wines are taken away in tank during 3 months and bottled without filtration and sticking.

*Ages of the vines* - 50 years

*Exposure* - east

*Soils* - Brown limestone  
with fine soil rich in  
clay