

David Duband



CLOS DE VOUGEOT GRAND CRU

2023

Tasting notes

A nose of extreme complexity, combining fresh and spiced red fruits—cherry, redcurrant and blackberry—with a touch of pickled raspberry. Notes of malt, red shiso and dry herbs dominated by bay leaf and basil.

A superbly built wine, rich and opulent, offering remarkable balance between tannic power, alcohol richness and fresh acidity. A clear wine for ageing.

Pairing: Iberico pork pluma, almond and redcurrant sauce, saffron polenta.

Wine Making

The grapes are hand-picked, sorted and 90% of the wine is made from whole bunches. During the 11-day vatting period, between 5 and 7 cap punchings are carried out, as well as pumping over. After pressing, the wines are settled for 2 weeks and placed in barrels. 40% of the wine is matured in new barrels and 60% in barrels aged between 1 and 5 years. After 13 months of ageing, the wines are racked into vats, rested for 3 months and bottled without filtering or fining.

Age of the vines - : 50 years

Exposure - : East

Soils - : Brown limestone with fine soil rich in clay