

LAURENT ROUMIER

VITICULTEUR

Clos-Vougeot Grand Cru

The Vineyard

Annual Production: 5000 bottles

Grape Variety: Pinot Noir

Soil type: The soil is composed of gravels and clay, not very deep, on a hard limestone bedrock

Average age of the vines: 35 years

Surface: 85.5 are / 0.021 acre

Location: Located on the higher part of Clos Vougeot, near Grand Echezeaux. It was replanted in 1975

Work in the vineyard: Traditional viticulture, the vineyard is worked without any pesticide or fertilizer. Green harvest is made when necessary.

Winemaking

Manual harvest, the grapes are strictly sorted in order to keep only the best grapes for the winemaking, and fully destemmed. Fermentation is made in cement vats for around 15 days, with daily pigeages and remontages (punching down and pumping over).

Ageing

The wine is aged in traditional Burgundy 228L oak barrels, with 50% of new oak, for a period of 18 months. Very light filtration before bottling.

Tasting notes

Dark fruit aromas and fine tannins, this is a great wine, well structured, powerful and deep, with a lengthy finish.

Food pairing

Game meats - rib steak - roasted lamb - cheeses

Serving temperature

To be enjoyed around 16°C/61°F

Ageing potential

This wine can be cellared for several decades

History

This plot was initially part of the Georges Roumier estate

