



**JEAN-BAPTISTE
JESSIAUME**

Grands Vins de Bourgogne

CLOS VOUGEOT GRAND CRU PETIT MAUPERTUIS

- ◆ **APELLATION:** In the heart of Côte de Nuits, the Clos de Vougeot alone takes up a large part of the village of Vougeot, between Chambolle-Musigny and Flagey-Échezeaux / Vosne-Romanée. Above the Clos, the Musigny and the Grands-Échezeaux are on the slope of the hillside. Founded around 1110 by the nearby Abbey of Cîteaux, which kept ownership until 1789, Clos de Vougeot is the very image of Burgundy. In one piece over 50.59 ha it's still enclosed by the walls that surrounded it 5 centuries ago. Its wine is one of the figureheads among the red Grands Crus. The AOC Grand Cru dates from July 31, 1937. Next to the cellar and the winery with gigantic presses (12th to 14th centuries), its castle evokes the Burgundian Renaissance.
- ◆ **GRAPE VARIETY:** 100 % Pinot Noir
- ◆ **SURFACE:** 0.18 hectares
- ◆ **SOIL:** Shallow, limestone and rocky
- ◆ **VINIFICATION:** Handpicked harvest, 100% full grapes, meticulous and selective sorting, temperature control. 30 days vatting. 15 months of aging with 12 months in barrels (10% new oak).
- ◆ **TASTING:** Its colour is intense. Its complex and deep aroma reminds red fruits with a hint of floral notes. The palate is rich, elegant, fleshy, powerful: its harmony makes it a quiet force. Its length gives it all nobility.
- ◆ **AGING POTENTIAL:** 15 years to more than 20 years
- ◆ **SERVING TEMPERATURE:** 15° C
- ◆ **PAIRING:** To taste with meats (beef), games, cheeses.



“ Being in tune with the land ”

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