



“Clos Vougeot Grand Cru 2013 6x75cl

Grapes
100% Pinot Noir

Region/Appellation
Côte de Nuits

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.48

Total Acidity
5.87 g/l

Drinking Window
2025 - 2033

Tasting Guide
A B **C** D E
Light Medium Full

Tasting note printed
23/01/2025

Winemaker Notes

This wine is the epitome of great Burgundy: supple, sumptuous with great depth and complexity and a wonderful fragrance.

Vineyard

The village of Vougeot is in the centre of the Côte de Nuits, flanked on the north by Chambolle Musigny and on the south by Flagey Echezeaux and Vosne Romanée. The 50 ha vineyard faces the east. The geological composition ranges from chalky, stony clay on the higher parts of the slope, to moist, compact soil richer in humus and with fewer stones on the lower slopes. Maison Louis Jadot is the second owner of the Clos Vougeot vineyard with a bit more than 2 hectares.

Winemaking

The fermentation takes place in tanks for 3 to 4 weeks. The wine is then aged in barrel for 18 months before bottling.

Vintage

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested. Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

Food match

Grilled and Roasted Red Meats

Beautiful with roast game or ripe cheese such as camembert

