



# Clos Vougeot Grand Cru

## 2014 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

6.03 g/l

### Drinking Window

2025 - 2034

### Tasting Guide



### Tasting note printed

24/02/2025

### 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, stoney 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

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

### Vintage

Conditions for 2014 started well before a violent hailstorm in June hit several communes in the Mâcon and Côte d'Or with devastating effects. Summer then continued to be unsettled but a period of dry weather in September returned the available grapes to good health and the grapes were harvested from 11th September onwards.

### Food match

Grilled and Roasted Red Meats

Beautiful with roast game or ripe cheese such as camembert

