



Clos Vougeot Grand Cru 2015 3 x Magnums 3x150cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.45

Total Acidity

6.01 g/l

Tasting Guide



Tasting note printed

23/11/2024

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

2015 was characterized by a very cold winter followed by a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry and enabled the vines to grow at a fast pace and to ensure flowering was taking place in ideal conditions. Summer was really hot until the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall. This allowed the vines to finish their ripening in ideal conditions even if there was still limited water available for the vines' roots, which resulted in lower yields. The harvest started on the 31st August and we are pleased to say that 2015 is a great vintage, similar to 2009.

Food match

Grilled and Roasted Red Meats

Beautiful with roast game or ripe cheese such as camembert

