



Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.50%

Residual Sugar

1.4 g/l

pH

3.44

Total Acidity

6.26 g/l

Drinking Window

2024 - 2031

Tasting Guide



Tasting note printed

20/04/2024

Clos Vougeot Grand Cru

2011 6x75cl

Winemaker Notes

This wine is the epitome of great Burgundy, supple and 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

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took place in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity. .

Food match

Grilled and Roasted Red Meats

Lovely with roast duck breast

