



Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.5%

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

07/12/2025

Clos Vougeot Grand Cru

2014 6x75cl

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

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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

Beautiful with roast game or ripe cheese such as camembert

