

ALAIN MICHELOT CLOS VOUGEOT GRAND CRU



100% Pinot Noir. The top wine of the domaine for good reason. Cherries and red berries, florals, wet forest and smoke. Dry and fresh with high acidity. Soft, silky, juicy tannins. Perfect balance and a long, elegant finish. A complex wine, full of life that will thrive through years of aging. Pair with poultry or a nice piece of beef.

From the Clos Vougeot Grand Cru Vineyard. The grapes are 40 years old. The soil is brown and chalky. The grapes are harvested by hand, hand selected, then destemmed. Maceration for 5 days before the beginning fermentation - daily pigeages during the vinification process. Temperature and density control every day. Pressing at the end of fermentation. Aged 20 months in barrel (30% new oak.) Malolactic fermentation in barrel.

The wines are bottled filtered, but not fined.

The 4th generation at the winery, Alain, though still in charge, has handed the winemaking reigns to his daughter Elodie, and the wines have gained in finesse and purity as a result. This is the northern half of Burgundy's famed Cote D'Or. It is home to perhaps the noblest expression of Pinot Noir; the minute yet palpable differences from single parcels of land were intuited by Cistercian monks who farmed the 'golden slope' for approximately two thousand years. From Corgoloin in the south, to Marsannay in the north, the finesse & complexity of the wines is at times both hauntingly beautiful & mind-boggling.

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Tasting Note:

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Shelf Talker:

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