



## VOUGEOT

### 2018 1er Cru Les Petits Vougeots Domaine Christian Clerget

<b>Grapes</b>	Pinot Noir
<b>Colour</b>	Red
<b>Origin</b>	France, Burgundy
<b>Other</b>	Practising Organic
<b>District</b>	Côte d'Or
<b>Sub-district</b>	Côte de Nuits
<b>Village</b>	Vougeot
<b>Classification</b>	1er Cru
<b>ABV</b>	14%
<b>Vineyard</b>	Les Petits Vougeots

### Tasting notes

More open and supple than the Violettes at this stage, it shows very similar to the profile of the 2019, gliding, supple, elegantly long. Drinking range: 2025 - 2035 L&S (Oct 2020)

A discreet application of wood can be found on the more elegant if perhaps slightly less floral-inflected nose that speaks of tea and spice nuances on the plum and red cherry-scented aromas. There is good richness and volume to the lightly mineral-inflected middle weight flavors that possess moderately firm but fine tannins that contribute to the overall sense of refinement. Lovely. Drinking range: 2026 - Rating: 89-91 Allen Meadows, [www.Burghound.com](http://www.Burghound.com) (Jan 2020)

### Domaine Christian Clerget

A domaine of 6 hectares, with 8 appellations, run by Christian, Isabelle and their daughter Justine Clerget from their house in the northern end of the little village of Vougeot, which is really in the commune of Chambolle. They have been organic (certified) since 2017, Justine having insisted on it when she joined them, but it sounds as though she was pushing at an open door, because Christian is entirely committed to this approach and clearly believes that good wine starts with the vines.

At harvest the grapes are picked into small cases for the short trip to the winery which really is right in the middle of their holdings. They adapt to the vintage conditions, so that they did 2 pigeages in total in 2019, whereas in 2017, they did one a day throughout the fermentation. In 2018 they did some whole bunch fermentation, but reverted to their normal complete destemming in 2019. At the end of the alcoholic fermentation Christian decants into tank, allows the wine to settle for ten days, then puts the wines into barrel where they stay without racking until bottling. They are using about 30% new wood on the villages and 40% on the Chambolle Charmes and the Échézeaux, and the wines stay in barrel for a long élevage of 18-20 months.

Bourgogne Rouge .69ha

Morey Saint Denis Blanc 'les Crais'

Morey Saint Denis 0.20 ha

Chambolle Musigny 2 ha (in Les Athets, Les Babillères, Les Herbues, Les Nazoires,  
Les Bussières, Les Croix, Les Condemennes)

Vosne Romanée les Violettes 0.37 ha

Vougeot 1er Cru les Petits Vougeots 0.46 ha

Chambolle Musigny 1er cru les Charmes 1.01 ha

Échézeaux Grand Cru 1.09 ha (in 'en Orveaux')

---

170 Fulham Road, London SW10 9PR | Telephone 020 7244 0522 | [sales@leaandsandeman.co.uk](mailto:sales@leaandsandeman.co.uk) | [www.leaandsandeman.co.uk](http://www.leaandsandeman.co.uk)