

DOMAINE VIGOT

Echezeaux Grand Cru 2016

This hard-working, generations-deep Burgundian family—particularly among the rarified air of Vosne-Romanée—are hands-in-the-soil growers, first and foremost. Caring for their few acres according to organic principles, Fabrice and Christine Vigot craft Burgundy wines that are earthy and soulful and utterly transparent to their underlying terroir. For decades this family tended the vineyards of the Mugneret-Gibourg estate (under a crop-sharing contract). Their humble demeanor and low profile belie their outsized talent; it is past time that their wines received the attention they've for so long deserved.

WINERY: Domaine Vigot

WINEMAKER: Fabrice Vigot

ESTABLISHED: 1990

REGION: FRANCE • Burgundy • Côte de Nuits • Vosne-Romanée

APPELLATION: Echezeaux AOC

BLEND: 100% Pinot Noir

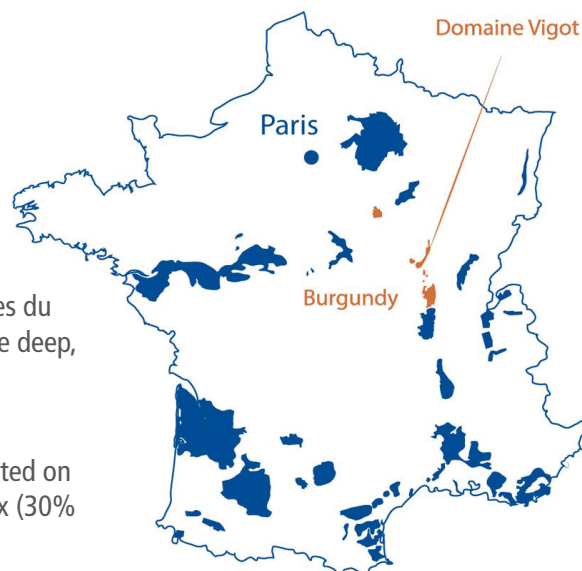
VINEYARDS: A selection of very old vines from the lieu-dit 'Les Rouges du Bas,' in the larger grand cru vineyard. Vines planted in 1936. Soils are deep, rich in gravel and silty marl.

AGE OF VINES: 80 years, on average

WINEMAKING: Hand-harvested. Partially destemmed (70%); fermented on indigenous yeasts in steel tank. Aged for 18 months in 228L tonneaux (30% new). Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of red and black fruits, earthy notes, pepper. Medium-bodied, structured, ripe tannins.

PAIRING SUGGESTIONS: Roast lamb with herbs; aged French cheese; braised beef in sauce



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