

DOMAINE VIGOT

Gevrey-Chambertin 'Les Crais'

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: Gevrey-Chambertin AOC

BLEND: 100% Pinot Noir

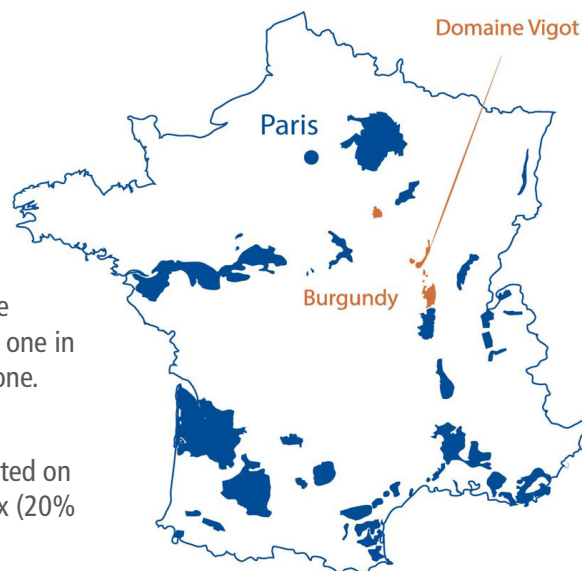
VINEYARDS: A selection from 'Les Crais,' east of the main road on the Brochon side of Gevrey-Chambertin. 'Crais' was planted in two parts, one in 1979/1980 and the other in 1990/1991. Soils are decomposed limestone.

AGE OF VINES: 30-40 years

WINEMAKING: Hand-harvested. Partially destemmed (90%); fermented on indigenous yeasts in steel tank. Aged for 13 months in 228L tonneaux (20% new). Unfined and unfiltered.

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

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



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