

DOMAINE VIGOT

Vosne-Romanée 'Les Chalandins' 2017

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: Vosne-Romanée AOC

BLEND: 100% Pinot Noir

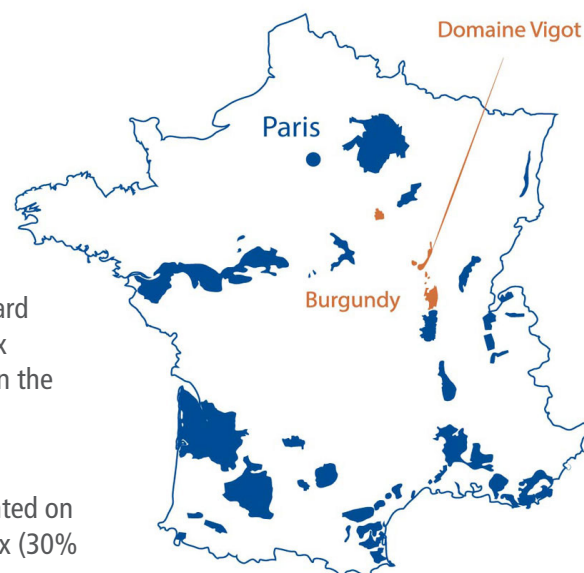
VINEYARDS: A selection from 'Les Chalandins,' a villages-level vineyard in Flagey-Echezeaux, not far from Clos Vougeot. Facing east; soils mix limestone and clay-rich marl. Estate vines planted in two parts: one in the years 1939/1940, the other in 1955/1956.

AGE OF VINES: 65-80 years

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 cherries, fresh and dried purple flowers, light pepper, earthy notes. Medium-bodied, fine-grained tannins.

PAIRING SUGGESTIONS: Oeufs en meurette; herbed chicken in sauce; roast pork with dried stone fruit



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