



DOMAINE COMTE DE VOGÜÉ

Bonnes Mares Grand Cru

With more than 500 years of history and the lion's share of one of Burgundy's most hallowed grand crus, Domaine Comte Georges de Vogüé is a cornerstone of Burgundian legend and a vinous dream for modern connoisseurs. Certainly the greatest estate in Chambolle-Musigny if not in all of Burgundy, Vogüé for 20 generations has been steward of the village's top terroirs. The style of Vogüé is the epitome of Chambolle-Musigny: delicate aromas, refined yet profound flavors, a finish made of silk. These are wines that dazzle not just 10 years down the line but more than 30; a cellar without a selection of Comte de Vogüé is a cellar missing the true soul of Burgundy.

WINERY: Domaine Comte Georges de Vogüé

WINEMAKER: Jean Lupatelli

ESTABLISHED: 1450

REGION: FRANCE • Burgundy • Chambolle-Musigny

APPELLATION: Bonnes Mares AOC

BLEND: 100% Pinot Noir

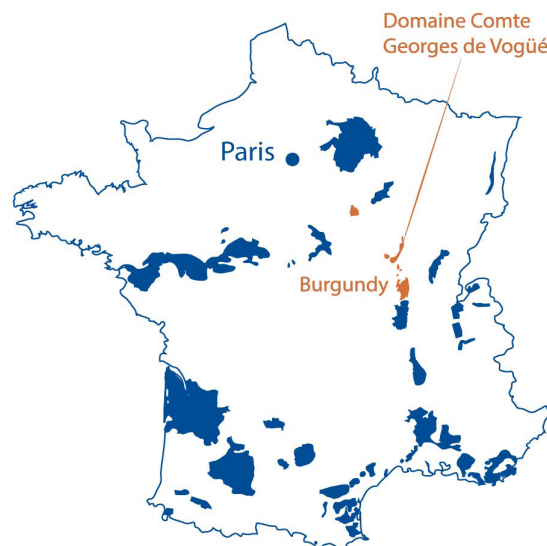
VINEYARDS: A selection from vines exclusively on the Chambolle "side" of grand cru Bonnes Mares. Vines face mostly southeast, and downslope soils mix "terre rouge," an iron-rich clay, with "terres blanches" upslope, limestone soils with fossilized material. A majority of Vogüé holdings (6.6 acres) are found downslope, in the vineyard's southern corner.

AGE OF VINES: 45 years, on average

WINEMAKING: Hand-harvested in small crates. 50% whole cluster fermentation on indigenous yeasts in tank; only delicate pump-overs used during this process. Aged in French oak barrel, with 30% new wood. Unfiltered.

TASTING IMPRESSIONS: Aromas of blueberries, dark raspberries, light pepper, spice. Profound, energetic, sweet tannins

PAIRING SUGGESTIONS: Duck breast with dried fruit; oeufs en meurette; rare lamb chops with herbs; aged Comte cheese



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