

DOMAINE COMTE DE VOGÜÉ

Chambolle-Musigny 1er Cru 'Amoureuses'

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: Chambolle-Musigny AOC

BLEND: 100% Pinot Noir

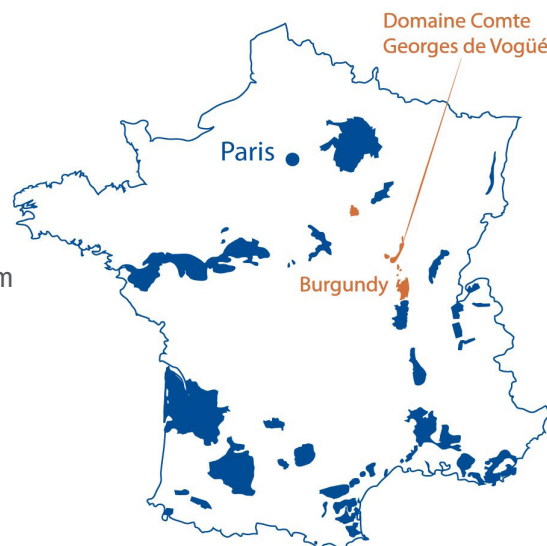
VINEYARDS: Vogüé's few rows in 'Amoureuses' sit upslope, separated from grand cru Musigny by a small road. Facing east/southeast, the plot's soils are similar to Musigny, with lots of stones and little soil, mixed with sand. 'Amoureuses' is often referred to as a "grand cru" in its own right, with its profound aromas and flavors, and ability to age.

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 ripe raspberries and plums, light pepper, earthy notes. Suave and profound, silky tannins

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



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