



## DOMAINE COMTE DE VOGÜÉ

### Chambolle-Musigny

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

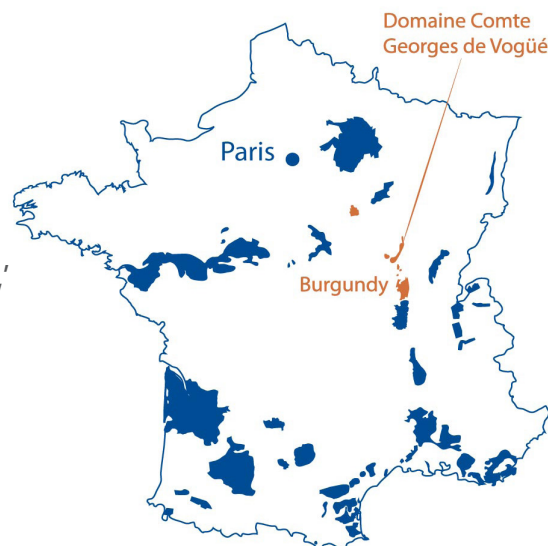
**VINEYARDS:** A selection of fruit from villages-level vineyard 'Les Porlottes,' as well as older-vine, declassified fruit from premier crus 'Les Baudes' and 'Les Fuées' in Chambolle-Musigny

**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, red plum skin, white peaches, colored peppers. Suave and silky, refined tannins

**PAIRING SUGGESTIONS:** Grilled white meat or pork sausage; smoked salmon terrine; young Comté cheese



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