



DOMAINE COMTE DE VOGÜÉ

Le Musigny Blanc 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: Musigny Blanc AOC

BLEND: 100% Chardonnay

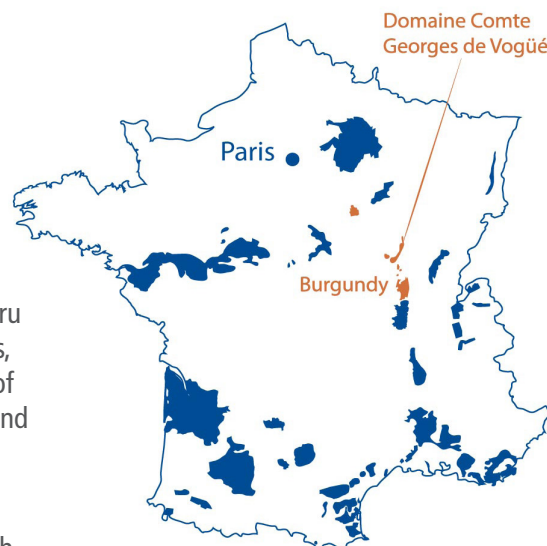
VINEYARDS: This rare wine—the single white grand cru wine in the Côte de Nuits—comes from 1.6 acres of vines at the top of the slope in grand cru Musigny. After a mass replanting of this sector in the late 1980s and 1990s, the estate decided to bottle its younger-vine fruit as Bourgogne Blanc. As of the 2015 vintage, the vines were deemed mature enough to produce a grand cru wine.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in French oak barrels, with between 15-20% new oak. Aged in barrel; no stirring of the fine lees (battonage) during maturation. Fined, but unfiltered.

TASTING IMPRESSIONS: Aromas of small red berries, spring flowers, light herbs, golden toast. Silky texture, mouth-filling, ripe; lacy flavors of citrus, golden summer fruit.

PAIRING SUGGESTIONS: As an aperitif; with sushi or other fresh seafood; grilled white meats; very flexible at the table



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