



DOMAINE COMTE DE VOGÜÉ

Musigny Vieilles Vignes 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 AOC

BLEND: 100% Pinot Noir

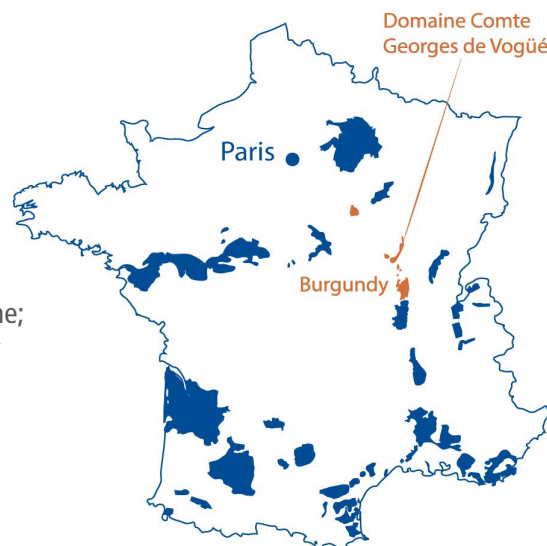
VINEYARDS: The Musigny grand cru vineyard represents 27 acres; Vogüé owns 17.5 acres, the larger landholder by far (14.5 acres goes into this wine; the rest, either to the Musigny Blanc Grand Cru or the Chambolle-Musigny 1er Cru). This includes all of lieu-dit Les Petits Musigny (the plot's southern portion, bordering grand cru Clos du Vougeot). Facing southeast on a light grade, soils are very stony, rich in white limestone.

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 wild poached strawberries, violets, notes of licorice and spice; long, profound, savory

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



NORTH BERKELEY IMPORTS

northberkeleyimports.com