

DOMAINE VIGOT

Coteaux Bourguignons

This hard-working, generations-deep Burgundian family—particularly among the rarified air of Vosne-Romanée—are hands-in-the-soil growers, first and foremost. Caring for their few acres according to organic principles, Fabrice and Christine Vigot craft Burgundy wines that are earthy and soulful and utterly transparent to their underlying terroir. For decades this family tended the vineyards of the Mugneret-Gibourg estate (under a crop-sharing contract). Their humble demeanor and low profile belie their outsized talent; it is past time that their wines received the attention they've for so long deserved.

WINERY: Domaine Vigot

WINEMAKER: Fabrice Vigot

ESTABLISHED: 1990

REGION: FRANCE • Burgundy • Côte de Nuits • Vosne-Romanée

APPELLATION: Coteaux Bourguignons AOC

BLEND: 100% Pinot Noir

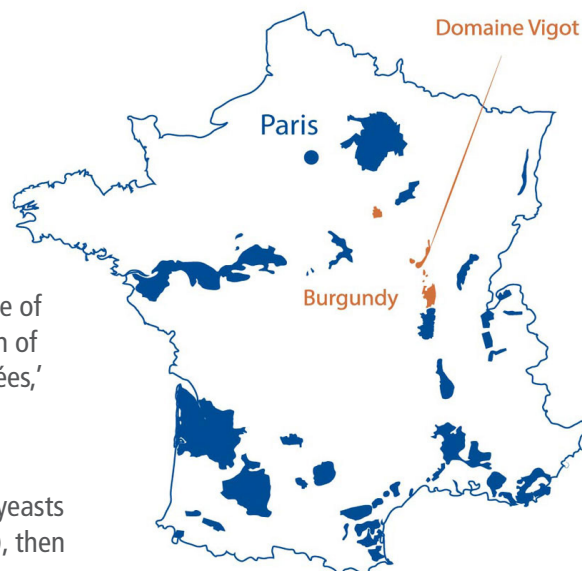
VINEYARDS: A selection from lieu-dits 'En Bollery,' located at the base of Clos Vougeot east of the main road; 'Le Fond de la Bourelle,' just north of Vosne-Romanée on the way toward Flagey-Echezeaux; and 'Les Blignées,' next to 'Bourelle.' Soils mix limestone and clay.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Full-cluster ferment on indigenous yeasts in steel tank. Aged for 12 months in new French oak tonneaux (228L), then six months in one-year tonneaux. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of red cherries and plum, purple flowers, light spice. Medium-bodied, refined tannins; long.

PAIRING SUGGESTIONS: Pâté en croûte; air-dried pork sausage; moderately aged French cow's cheese



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