

## **DOMAINE VIGOT Gevrey-Chambertin 'Aux Etelois'**

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:** Gevrey-Chambertin AOC

**BLEND:** 100% Pinot Noir

**VINEYARDS:** A selection from 'Etelois,' which borders both grand cru Chapelle-Chambertin and premier cru 'Petite Chapelle' in Gevrey. The plot was planted in 1964/1965. Soils mostly decomposed limestone.

AGE OF VINES: 50+ 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 and black fruits, earthy notes,

licorice. Medium-bodied, structured, ripe tannins; long.

PAIRING SUGGESTIONS: Roast lamb with herbs; aged French cheese;

braised beef in sauce

