

DOMAINE VIGOT

Nuits-Saint-Georges Vieilles Vignes

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: Nuits-Saint-Georges AOC

BLEND: 100% Pinot Noir

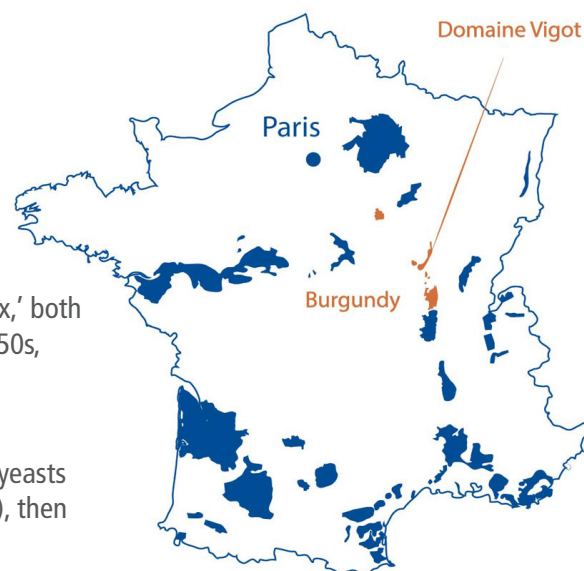
VINEYARDS: A selection from vineyards 'Les Herbues' and 'Les Tuyaux,' both on the Vosne side of the village. 'Herbues' was planted in the late 1950s, and 'Tuyaux' in 1949/1950. Soils mix limestone and clay.

AGE OF VINES: 60-70 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, light pepper. Medium-bodied, structured, ripe tannins.

PAIRING SUGGESTIONS: Roast lamb with herbs; aged French cheese; braised beef in sauce



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