

DOMAINE VIGOT

Vosne-Romanée

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: Vosne-Romanée AOC

BLEND: 100% Pinot Noir

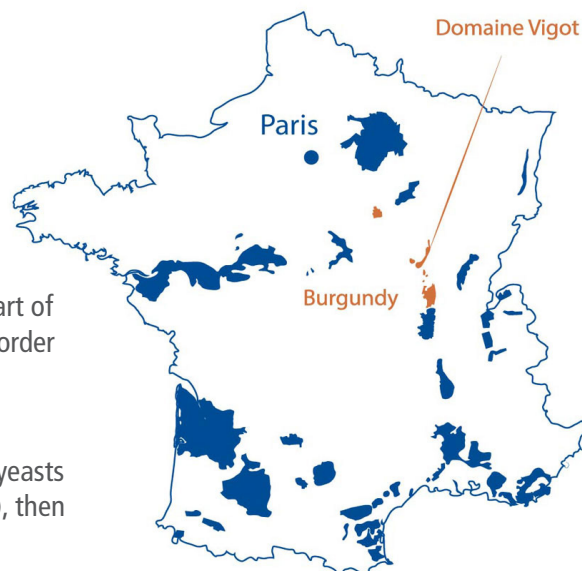
VINEYARDS: A selection from vineyards ‘La Colombière,’ near the heart of the village and planted in 1979/1980, and ‘La Croix Blanche,’ at the border with Nuits, planted in 1947/1948. Soils mix limestone and clay.

AGE OF VINES: 40-80 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 fruits, fresh and dried purple flowers, earthy notes. Medium-bodied, suave tannins

PAIRING SUGGESTIONS: Oeufs en meurette; herbed chicken in sauce; roast pork with dried stone fruit



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