

DOMAINE VIGOTVosne-Romanée 'Les Damaudes'

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 'Les Damaudes,' a *villages*-level vineyard in Vosne at the border with Nuits-Saint-Georges, high up on the hill at the forest line. It touches both premier cru 'Les Malconsorts' in Vosne and premier cru 'Les Damodes' in Nuits. Facing east; soils are pure limestone. Estate vines planted in 1934/1935.

AGE OF VINES: 85 years, on average

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, light pepper, stony notes. Medium-bodied, lighly structured tannins

PAIRING SUGGESTIONS: Oeufs en meurette; herbed chicken in sauce; roast

pork with dried stone fruit

