

Caroline Parent

## *Clos Vougeot Pinot Noir Grand Cru*



CAROLINE PARENT



CLOS VOUGEOT GRAND CRU

Vineyard Location: 0.5396Ha vineyard is located in Les Musigni and La Garenne. Sustainable methods include selective pruning to optimize yield and vigor, along with drastic crown suckering, adapted leaf pulling, green harvest if needed, & plowing of the soils.

Vinification: Fermentation starts 24 hours after the vatting and lasts 10 to 12 days. 30% of whole bunches. From 2020, no more pigeage (punch-down), but only a light "foulage" at the end of the fermentation to spread the sugar contained in the berries of the whole bunches. During the fermentation, 2-3 daily pumping over, and one daily "delestage". Malolactic fermentation is done in barrels.

Aging: The wines are aged between 12 to 18 months in French oak barrels. The oak comes mainly from the forests of Chatillonnais and Fontainebleau. Maturing lasts 15 to 18 months—30% in new barrels.

Grape varieties : Pinot Noir

### Tasting notes :

Suave bouquet, redolent of springtime, of roses at dawn, of violets in the morning dew, of moist mignonette. On the palate, the taste is masterful, rich, succulent, and mellow, combining elegance and delicacy.



Organic

