

# Maison Capitain-Gagnerot

GRANDS VINS DE BOURGOGNE



MAISON FONDÉE EN 1802

## Clos Vougeot



### **Grape :**

Pinot Noir 100%

### **Soils :**

Chalky soil with fossils from the Bajocian era mixed with red clay and laves. Heavy earth containing iron.

### **Vinification / Maturing :**

Harvested by hand, sorted and destemmed.

Alcoholic fermentation in open vats, for about 15 days with 2 punch-down a day at the beginning.

Maturation in oak barrels (10% new barrels) for 12 to 15 months.

**Alcohol : 13,5°**

### **Tasting notes :**

**Colour :** Deep garnet red. **Nose :** Black fruits aromas (blackcurrant, blueberry). **Mouth :** Strong structure and powerful tannins. After 10 to 15 years of ageing, it turns to crystallized fruits aromas with a long finish.

### **Food accordance :**

Game in a sauce, Burgundy cheese (Citeaux)

**Moderate : 15°C**

*Provenance Exclusive du Domaine*

LADOIX - SAVIGNY-LES-BEAUNE - CORTON-CHARLEMAGNE - ECHEZEAUX - ALOXE-CORTON  
PERNAND-VERGELESSES - CORTON - CLOS-VOUGEOT - SAINT-ROMAIN - VOSNE-ROMANÉE

SOCIÉTÉ À RESPONSABILITÉ AU CAPITAL DE 280.000 €