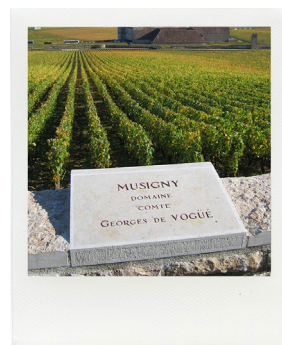




Domaine Comte Georges de Vogüé

Domaine Comte Georges de Vogüé traces back to 1450 and the Chambolle vines of the ancestor Jean Boisson. The estate is now directed by Claire de Causans and Marie de Ladoucette, the grand-daughters of the Comte Georges de Vogüé. The Commercial Director Jean-Luc Pépin, who joined the domaine in 1988. The Vineyard Manager Éric Bourgogne, who has been at the domaine since 1996. Jean Lupatelli is the Head Winemaker, taking over from François Millet in 2021.



2023 BONNES MARES GRAND CRU

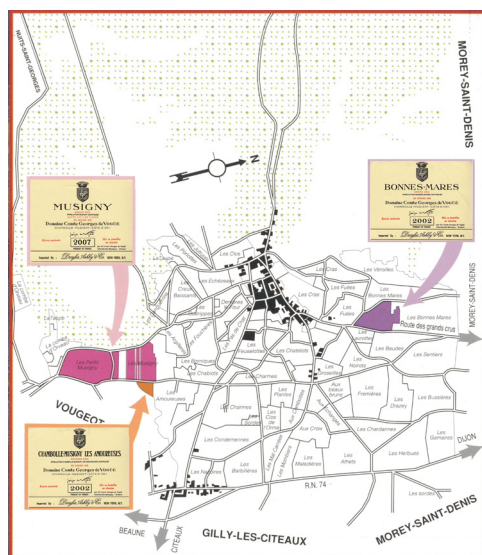


VINERYARDS: The domaine owns 12.43 ha in Chambolle-Musigny with most of the estate located in Musigny. Le Musigny is located South of the village Chambolle-Musigny and borders on the Grand Cru de Vougeot, Echezeaux and to the Premier Cru Les Amoureuses (North East) Musigny is the only Grand Cru vineyard in Côte de Nuits for both white and red wines production, even though red wine dominates by 90%. Lutte raisonnée (literally reasoned battle) is key at the Domaine, along with the 'confusion sexuelle' practice.

DESCRIPTION: The domaine owns a block of vines accounting for 2.7 hectares and an average production of approximately 420 cases per year. The vines are located entirely in the Chambolle portion of the vineyard that is closest to the village itself. This provides for a slightly more elegant Bonnes-Mares, but one that is heavily scented with violet and peony. The domaine's vines average 29 years old. The fruit was 100% destemmed. New oak ranged from 15% for the Chambolle villages to 35-40% for the Bonnes Mares and Musigny Vieilles Vignes.

FOOD PAIRINGS: Pinot Noir is well-suited to pair with poultry, beef, fish, ham, lamb and pork. It will play well with creamy sauces, spicy seasonings and may just be one of the world's most versatile food wines.

TASTING NOTES: Deep cherry-red. A brooding nose that mixes red and black fruit, though black is dominant, with a coffee edge. Concentrated and tannic. Starts on full power, a gradual diminution is the character of the wine—well it couldn't go higher—fading very slowly into the finish. It's fully packed with material and shows great balance. Not a hint four-square, but I wouldn't consider opening this bruiser for at least another eight years.



2023 PRESS

- **TIM ATKIN MW** 95 POINTS
- **VINOUS** (95-97) POINTS
- **WINE ADVOCATE** (93-94) POINTS
- **BURGHOUND** (92-95) POINTS

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