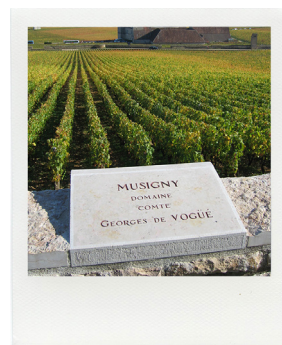




## Domaine Comte Georges de Vogüé

*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.*



## 2022 CHAMBOLLE-MUSIGNY

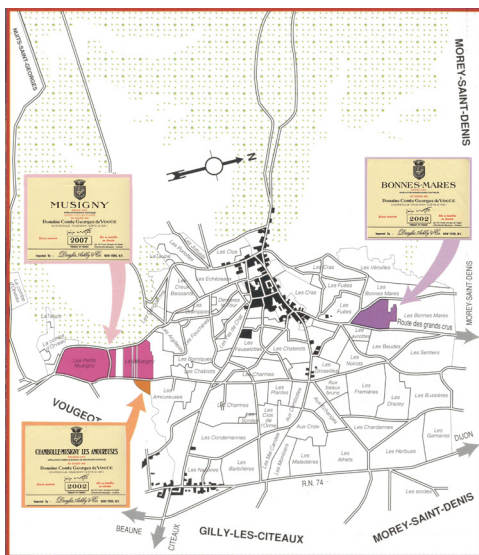


**VINERYARDS:** The domaine owns 12.43 ha in Chambolle-Musigny with most of the estate located in Musigny. Le Musigny is located South of the village Chambolle-Musigny and borders on the Grand Cru de Vougeot, Echezeaux and to the Premier Cru Les Amoureux (North East) Musigny is the only Grand Cru vineyard 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 de Vogüé village wine comes mainly from a 1.8 hectares plot in the climate of Les Porottes, close to the wood on the western side of the village, with a typical production of a little over 400 cases. The soil here covers a bed of limestone and contains many small rocks. The vines have an average age of just under 30 years. The Domaine also owns small sections totaling 0.34 ha in the Chambolle 1er Crus of Les Baudes (average 54 year-old vines) and Les Fuées whose vines average 45 years. Rather than vinify these separately, they effectively declassify the resulting 1er Cru wines by choosing to blend into their single villages cuvée.

**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:** Medium cherry-red; fades to salmon pink at the edge. The nose shows powdery, pure red fruit. The palate gives a very fresh expression; medium length but quite lacy and très elegant. The fine tannins give a little bite on the finish but this is a lovely, pure and elegant, rather than powerful, example of Chambolle.



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