

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 granddaughters 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 CHAMBOLLE-MUSIGNY 1ER CRU LES AMOUREUSES

VINERYARDS: The domaine owns 12.43 ha in Chambolle-Musigny with most of the estated located in Musigny. Le Musigny is located Sputh 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 Cote de Nuits for both white and red wines production, even though red wine dominates by 90%. Lutte raisonnee (literally reasoned battle) is key at the Domaine, along with the 'confusion sexuelle' practice.

DESCRIPTION: Complementing this holding is 0, 56 ha of the 1er Les Amoureuses, the Domaine's smallest production, just below the Le Musigny vineyard. The parcel is located in the most southern part of the "climat", on top of a bedrock of compact Comblanchien limestone with pebbles at all soil levels and some oolite below. It has a terraced configuration (like a balcony) 45 feet overlooking some vineyard of Vougeot called "les Petits Vougeot". With regard to the geology, the activbe limestone and the entroques limestone bring a lot of minerality, purity, finesse and silk to this wine.

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: The fruit shows a much deeper aspect on the nose and still a trace of oak. The palate also offers a step-up in density versus the villages and an extra creamy edge to the beautifully presented fruit. To match, there's a little extra structure with

more forward tannins. Not so lacy but certainly more serious. Very good wine, one day.









TIM ATKIN MW 95 POINTS

VINOUS (96-98) POINTS

BURGHOUND (93-96) POINT

WINE ADVOCATE (93-95) POINTS







Dreyfus, Ashby & Co.