

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 MUSIGNY VIEILLES VIGNES GRAND CRU

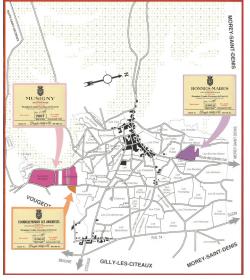
VINERYARDS: The domaine owns 12.43 ha in Chambolle-Musigny with most of the estated located in Musigny. Le Musigny is located Sputh of the village Chambolle-Musigny and borders on the Grand Cru de Vougeot, Echezeaux and to the Premier Cru Les Amoureuses (North East) Musigny is the only Grand Cru vineyard 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: The Domaine Comte Georges de Vogüé is inextricably linked to the Grand Cru vineyard of Musigny—in some eyes the pinnacle of Pinot Noir—a wine that should be both complete and profound but never heavy: 'majesty itself' claims Clive Coates. They picks early in order to keep as much as freshness as possible. 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, saturated-cherry red. Wow, what a nose; the glass doesn't even need a swirl to give up chocolate- and creme-brulee-covered, red-cherry fruit. Super complexity. The nose is wellmatched to a beautifully textured palate, incredibly complex flavors that cling to your gums, fine tannins that are completely covered by the fruit. Magnificent now, I'm drooling at the prospect of its 20th birthday!











TIM ATKIN MW 97 POINTS

VINOUS (97-99) POINTS

BURGHOUND (95-97) POINTS

WINE ADVOCATE (95-96) POINTS





