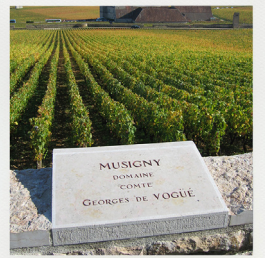




Domaine Comte
Georges de VOGÜÉ

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.



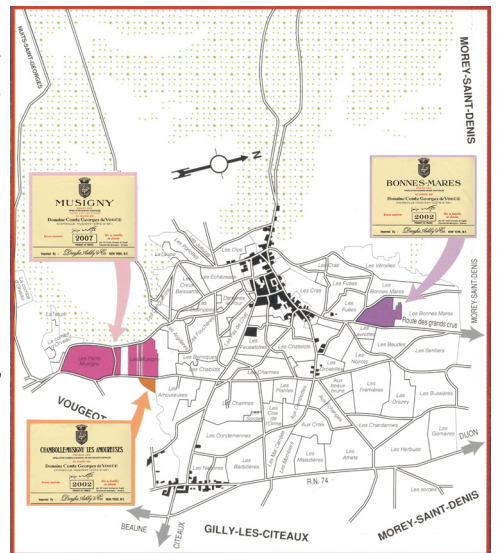
2022 MUSIGNY BLANC GRAND CRU

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: It is the location that is classed as Grand Cru, so red or white (assuming the AOC is in place), if the grapes come from Musigny the resulting wine is entitled to the Musigny label. Robert Parker (Burgundy, 1990) wrote that the Chardonnay vines of Musigny were "planted at the request of the late Comtesse de Vogüé"; at the domaine today there is no direct evidence of that, or an exact planting date, but what is sure is that there was definitely a white Musigny produced as early as the 1930's, so the Comtesse would have been quite young. Today 'only' a Musigny Blanc is produced, but potentially this is the only Grand Cru white from the Côte de Nuits; Clive Coates notes that in the nineteenth century it was also possible to find Chambertin Blanc but the vines were already gone when AOC rules were introduced in the 1930's. This white wine is made from Chardonnay vines sited, in two plots, right at the top of the Musigny vineyard.

FOOD PAIRINGS: Like all great white wines, this Musigny Blanc deserves to accompany the best fish and shell fish dishes, such as lobster or crabmeat in a light wine sauce, salmon, trout or Dover sole simply grilled or poached. The wine should be served no colder than 57°F.

TASTING NOTES: Pale gold. A waxy nose with subtle, cream-covered, pineapple. The nose slowly evolves a faint butterscotch edge. The density and balance when coupled with the acidity is rather good. It's not entirely subtle but there is more than a hint of refinement. There's even a lingering creamy edge to the nut-infused finish.



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