

# *Méo-Camuzet*

## CLOS DE VOUGEOT

---

### TASTING

Is this a wine which expresses the Cistercian rigour which gave birth to it? No, its image is rather that of a refined gentleman: the grapes mature early here, but still give wines of great finesse, with a lace-like texture which lines the palate, and superb length.

### AGEING

The inherent complexity of a grand cru can be felt fairly quickly, it is an easy wine to approach. A wine which can be drunk young.

### MATURING

This wine reacts well to new casks, particularly to Tronçais oak. It quickly expresses the style of the vintage, Suggestion plus proche du tete d'origine («cependant un élevage un peu prolongé en fait ressortir la profondeur») : ... however, a longer maturation brings out additional depth ?

### VINIFICATION

Clos de Vougeot is a wine which is always mature, and its texture will always show finesse. Its vinification will aim for more extraction than average (by breaking up the cap, for example) in order to obtain a little more length.

### VINES

The work of the roots is immense, as they must go very deep to find what they need. How far down do they go, the vines planted in 1920, which represent about one third of the vineyard plot? Another third have reached adulthood, as the vines were planted in the 1960's, the rest being 20 to 30 years old.

### SITUATION

We are lucky to be situated at the top of the appellation, at the foot of the château. These vines see more visitors than any others in the Clos! The soil of this vast plot - nearly 3 hectares (7.5 acres), in one piece, has a well-balanced structure, but is not very deep, with only 40cms (16 inches) of topsoil; here the roots must work their way down through the cracks in the rocks.

