



MAISON
Albert Brenot

DEPUIS 1849



Clos Vougeot is located close to the village of CHAMBOLLE MUSIGNY and is one of the most famous appellations from Côte de Nuits. The total surface is only 51 hectares, 100% Pinot Noir and 100% classified GRAND CRU.



Pinot Noir



Manual harvest sorted.
Temperature control. Fermentation for 3 weeks before the pneumatic pressing then down in a cold cellar in our barrels.



Maturation in French oak barrels (30% new barrels) for 18 months.



Granite sands

TASTING

This wine is both stout and powerful. Its dark “robe” exudes complex aromas of red fruit and ripe black in some wild shades. On the palate, finesse and wealth go hand in hand with complexity (fruits, spices, well-integrated tannins) or red fruit (kirsch, blackberry, raspberry) combine in a balanced oak.



To keep 10/20 years.
Temperature of service: 15°C.



This great wine of course will be served with dishes chosen according to the age and maturity of the bottle. Young do not hesitate on a piece of grilled beef, rabbit in mustard, a stew of guinea fowl with shallots or a leg of lamb with string. With a little more maturity we consider veal