

Domaine du Château Philippe le Hardi,
Clos de Vougeot Grand Cru 2019
Vougeot, Burgundy, France



The Domaine du Château



PRODUCER

Domaine du Château Philippe le Hardi (formerly Château de Santenay) was once the majestic stately home of the first Duke of Burgundy. Philippe le Hardi received his duchy from his father, the King of France, and became famous for banning the cultivation of Gamay in the Côte d'Or, saying in his edict of 1395 that only Pinot Noir could be used in the production of red wines from the already fabled slopes. The magnificent Château has a flamboyant multi-coloured tiled roof 'en tuile vernissée de Bourgogne'. Despite the property's long history, it fell on hard times until it was taken over by French bank Crédit Agricole in 2010. The current owners have invested heavily in the estate over the past decade, building a new cuverie in 2014 and bringing in talented winemaker François des Moutis as Chef de Cave. François is focused on revealing the quality of the domaine's single-vineyard sites through sensitive winemaking.

VINEYARDS

The grapes are sourced from 50-year-old vines in the Clos de Vougeot, one of the most famous Grand Cru vineyards in Burgundy. The soils are free-draining with a mixture of clay and sand, and a subsoil that has a high limestone content. This forces the roots of the vine to dig deep to source the vital nutrients and water they need, which in turn results in a high concentration of flavour within the fruit. The vineyard is farmed sustainably and certified HVE3 "Terra Vitis".

VINTAGE

2019 was an exceptionally warm vintage with periods of intense heat during the summer. There was lower than average rainfall right through from January to September which impacted water reserves for the vines and caused some of the parcels to suffer from heat stress. This caused a reduction in yields but also resulted in beautifully concentrated grapes with intense flavour profiles and the ability to age.

VINIFICATION

On arrival at the winery, the grapes were cold soaked for seven days at 8°C to extract colour and flavour from the skins. Temperature-controlled fermentation lasted for two weeks. Gentle pumping over of the cap took place daily, resulting in fine-grained tannins and delicate perfumes in the finished wine. The wine was aged in French oak barrels for 18 months.

TASTING NOTES

Rich, ruby red in colour, the 2019 Clos de Vougeot has an expressive nose, with concentrated aromas of red cherry and violets. This wine has a real intensity of flavour on the palate, beautifully balanced by a lifted acidity and plush, well-integrated tannins.

Grape Varieties	100% Pinot Noir
Winemaker	François des Moutis
Closure	Natural Cork
ABV	14.5%
Acidity	3.67g/L
Wine pH	3.33
Bottle Sizes	75cl
Notes	Vegetarian, Vegan