

# Régis Forey



## Clos Vougeot Grand Cru



### At a Glance:

- **Appellation:** AOC Echezeaux Grand Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 1,200-1,500 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .3 ha of vines in the northern part of the Montiotès Basses section of the Clos de Vougeot
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines trained in Guyot and planted in 1968 and 1972 at 10,000 vines/ha
- **Average Yields:** 40-55 hl/ha
- **Average Harvest Date and Type:** Manual, early-mid September

### In The Cellar:

- **Fermentation:** After partial destemming (c. 40%) and a 3-4 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 22-26 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in foudre in early spring
- **Élevage:** 16-20 months in 228-l oak barrels (50% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied only at bottling

### In The Glass:

When young, Forey's Clos Vougeot is often the most backward, dense, and inscrutable wine of the lineup. The combination of succulent, rich, dark-red and black fruit, exotic spice, and somber earth is bound by massive tannins that nonetheless manage to avoid being hard. This is a wine that all but insists upon significant patience, but the rewards should prove immense.