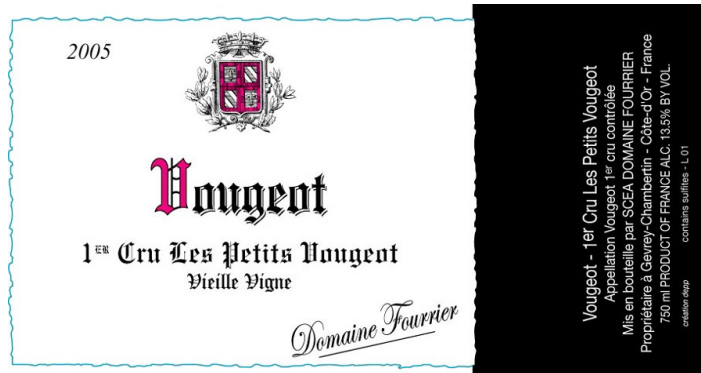


Domaine Fourrier



Vougeot 1er Cru Les Petits Vougeots



At a Glance:

- **Appellation:** AOC Vougeot 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the southernmost holding at the Fourrier domaine. .34 ha of vines immediately north of the most prized section of the Clos de Vougeot, directly downslope from the Petits Musigny, and directly south of Les Amoureuses across the border in Chambolle.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 1930 and 1955. Trained in Guyot.
- **Average Yields:** 30-35 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

In The Cellar:

- **Fermentation:** Following a natural 3-4 day pre-fermentation cold soak, wines ferment spontaneously in stainless-steel tanks for c. 3 weeks.
- **Pressing:** Pneumatic
- **Time on Lees:** 18-20 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 18-20 months in neutral barrel
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** No added sulfur

In The Glass:

This cuvée always displays intoxicating spice, firm minerality, and great lift and drive, and it is typically among the racier and more purely stony of the lineup.