

# HARVEST BULLETINS

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DAILY UPDATES FROM  
THE DOMAINE DE LA VOUGERAIE - YEAR 2018



## SUMMER ROLLS ON

DAY 12

It was 15°C this morning and temperatures topped out a 27°C over the course of the day, with dazzling light making for very pleasant harvesting conditions.

In the winery, it's still cool, which is great for the freshly-picked grapes. Camille was smiling broadly, thanks to the brand-new pump for the white grapes press which is now up and running. This is exactly the kind of birthday gift a wine professional like her would appreciate!

Today was a big day as it was **time for the first of our great whites to go into the barrel**. Delicately sent down into the cellar through gravity rather than pumping, the **Bâtard-Montrachet** and **Chevalier-Montrachet** will wait there in silence for several months. The barrels had been swollen with water over the past few days, and for these first cuvées, we opted for 30% new barrels. The **Clos Blanc** has now started to ferment and will soon be joining them. Jérôme, the brother of our cellarman, was keen to take on this task that takes him out of the way of repeated wasp attacks.

Work continued in the vines, the sun shining and secateurs snipping. The Côte is studded with pickers from around the world, and all the trucks moving grapes back and forth are making it tricky to get from A to B.

On the **Côte de Beaune**, our red and white vineyard of **Les Pierres Blanches** delivered up its final sweet, white grapes. You will be pleased to know that we sampled them on your behalf! Their thick skins are a marker of maturity, and there were enough for four pressings. We began picking the reds today, and with two hectares, they'll be finished off tomorrow. Once again, the grapes were in lovely health with a fine balance of sugar and acidity promising some vigorous wines.

On the **Côte de Nuits**, in **Les Bonnes Mares**, the team now made up of 40 pickers were galvanized by – and I quote – the “sumptuous” fruit and finished off the 0.7 hectares of this grand cru during the morning. This tiny plot is located in Chambolle-Musigny.

It faces the rising sun and enjoys a unique micro-climate as it is partially sheltered by the rock of a former quarry. As soon as the grapes reached the winery, they were checked on the sorting table and then placed straight into the vat in whole bunches.

After lunch, it was back to Vougeot where the afternoon was dedicated to the whites of the monopole of **Vougeot Clos du Prieuré** in the section running alongside the River Vouge. The ducks love to help us pick these grapes, but we're now wise to them and this year, we have protected the vines with netting.

The day finished in the long shadows of the summer sun. Fabien, our head grower on the Côte de Nuits is happy, despite Jorge having snipped one of his fingers. Tomorrow, he'll need a better pair of secateurs...

There are now 16 full vats out of 36, and the scent of fermenting must lingers in the air around the Domaine.

