

*Bourgogne Terres de
Famille 2017. Life isn't all
about Musigny!*

IN THE CELLARS

THE PENULTIMATE STAGE OF AGEING: BOTTLING THE 2017 REDS



An emerging style that's all about fruit

The last **red village and grand cru appellations from 2017** are due to be bottled in early February. Apart from Les Marconnets. The wines have been racked off from the barrels where they spent 16 months before being brought up to the winery, where they will spend two or three weeks in stainless steel to harmonize into a single *cuvée*.

They are already expressing a lovely **fruity** personality. On the Côte de Nuits, it is an aromatic framework of dark berries like cherry and blackcurrant, sometimes with a hint of blackberry. On the Côte de Beaune, it's all about red berry flavors of strawberry and raspberry. The wines from the Côte de Nuits are broader, more structured, and more complex. Those from the Côte de Beaune are more vigorous.

If one compares them to the reds of 2016, a vintage that was all about concentration and power, and one

for keeping despite offering such low yields, 2017 is more generous with more usual quantities and a more delicate style that should be drunk sooner.

As for the **whites**, the *grand crus*, the Puligny-Montrachet Premier Cru Champ Gain, the Vougeot Clos du Prieuré, the Puligny-Montrachet, the Savigny-lès-Beaune, and the Clos Blanc de Vougeot are still in the cellar. They will be bottled in the spring.

They are already tasting well, and we are delighted. They are extraordinarily **precise**, from the simplest to the most sophisticated *cuvée*. Their personalities are already very expressive, rather floral on the nose, and with a lot of **fruit** over a very broad aromatic palette. The *village* wines are full of fruit and dried flowers. The *grand crus* are more complex. But the defining component of the whites of 2017 at the estate is their magnificent balance – the holy grail of any wine!

DOMAINE DE LA VOUGERAIE - 7 bis, rue de l'Église - 21700 PREMEAUX-PRISSEY

FRANCE - www.domainedelavougeraie.com - @domainedelavougeraie

TEL : (33) 03 80 62 48 25 - FAX : (33) 03 80 61 25 44

vougeraie@domainedelavougeraie.com



La lettre

du DOMAINE DE LA VOUGERAIE

N°58. JANUARY 2019



THE SPIRIT OF THE DOMAINE



It may seem incredible, but it's true! The Domaine de la Vougeraie is celebrating its 20th anniversary in 2019! It was in 1999 that we brought together our different family plots acquired over time under a single banner with the shared value of excellence without compromise. That banner is Vougeot, our family fiefdom, which, at the time, represented around one third of the estate. Since then, we have acquired other plots and today, the estate covers 44 hectares, all of which are cultivated according to biodynamic principles.

That determination continues today, along with the ideal of producing wines that exude the personality of our 72 plots. We hope that 2019 will be just as dazzling as our first harvest, and we send you our very warmest wishes for this festive new year – let us continue to move mountains together!

The Boisset family and the entire Domaine de la Vougeraie team

◆ THE VINES
IN WINTER,
PLOWING OUR PLOTS
OF GRAND CRU
WHITES WITH HORSES

◆ FAMILY PHOTO

◆ TWO THOMASES
ON THE UP!

◆ BOURGOGNE
TERRES
DE FAMILLE

◆ IN THE CELLAR
BOTTLING OF
THE 2017 REDS

contents

All Domaine de la Vougeraie wines are certified organic

THIS SEASON'S WINES



Côte de Beaune
LES PIERRES
BLANCHES
2017

A lovely, lively color. Fruity aromas, notes of peach and white blossom.
Good balance in the mouth with lovely acidity, a slightly honeyed touch and flavors of tropical fruit.
Would make a wonderful accompaniment to new-season scallops



Gevrey-Chambertin
LES EVOCELLES
2015

Fresh and fruity on the nose, with elegant notes of peppery red berries. Aromas are intense and precise.
Lovely energy in the mouth, with fine tannins and a vigorous, complex finish.
Exquisite with bœuf bourguignon or slow-cooked pork dishes.



Pommard
LES PETITS NOIZONS
2015

A deep and luminous red color. Lovely aromatic expression with raspberry, cherry, and licorice. Rich and sophisticated but without being too heavy – this is a more mineral wine.
A very pure, very terroir wine, with generous breadth.
If you can, try it with new season truffles!

PLOWING OUR PLOTS OF GRAND CRU WHITES WITH HORSES



Eole, a four-year-old horse that is just starting his career in the vines.

11 January. It's a few degrees below freezing, and the Côte looks bare under the wintry sky with just a glimmer of white sun showing through. It's just after dawn and Eric André is already there, on the hill of **Corton** from where, on fine days, one can see the characteristic profile of Mont Blanc, like a Chinese shadow against the rising sun.

He left before the sun was up, loading Eole and the older horses Tayga, Oregane, and Ulysse into the truck in Pont de Poitte in the Jura, close by the lakes and the Cascade du Hérisson waterfall. This is the coldest corner of France, bordering Switzerland to the east, and the frost is hard. He drove his four **Comtois** horses for two-and-a-half hours. These beautiful beasts are patient and obedient, having been trained over the years to live in happy companionship with their owner.

Eric reaches **Le Charlemagne** at the *lieu-dit* of **La Croix**. This is a long vineyard of 0.22 hectares,

separated by a path. Eole carefully works his way up and down these long, very steep slopes. Despite weighing some 600kg, the horse is lighter than a tractor. Eric walks behind him, using a harness, using his bodyweight to push the simple plowshare no more than 10cm into the ground. Any deeper would cause it to deform. Eole works for two hours and then Eric swaps him for another horse. This is Eole's first proper year of working, and despite two years of training, needs to build more muscle for the hard work demanded of him.

Plowing these two plots will take a week. The soil must be broken down for the whole season. The pair work each row three times, moving the earth to the right to cover the base of these fragile young vines to protect them from the frost. This is called **earthing up**. Then Eric does the same movement to the left. Lastly, he uses a double plowshare along the middle, to move the earth to either side and bury the grass. This way, the vines can draw from deep below the

surface, bringing the purity we seek in our wines, extracting the *terroir*, or the unique personality of the soil. If they were forced to draw from the surface, they'd be much more fragile, especially with the climate change we are witnessing. In times of drought, they could dehydrate. In wet periods, they could rot.

The **virtues** of using horses are many. It avoids compacting the earth beneath tractors, it improves the structure of the soil, it helps encourage the vines to send their roots further down, and protects the plants. In more subtle terms, it is about cele-



brating the **symbiosis of living things**; animals and humans with plants.

One of Eric's coworkers is plowing our other white *grand*

cru plots, those magnificent vines of Chevalier-Montrachet and Bâtard-Montrachet. As such, **these carthorses** provide us with precious help to work the vines with beauty and subtlety. They bring their own **nobility** to that of the *terroir* and help us produce magnificent wines.

At night, Eric sleeps in his truck in the vines, kitted out with all the comforts he needs. He will be back in the spring – early April if the weather allows, to earth down the plants, ready for the new season.

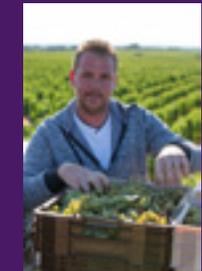
FAMILY PHOTO



The **Domaine de la Vougeraie** team came together in the cellars in December to discover the 2017 vintage

Two Thomases on the up!

Thomas Dumortier,
Head of the Côte de Beaune team



Thomas Dumortier is 34 and has been working at the **Domaine de la Vougeraie** for the past five years. He has just taken over the Côte de Beaune team, made up of

three winegrowers and two laborers. He knows the 31 plots in 18 different appellations for which he is now responsible like the back of his hand and is delighted to be in charge of this little family.

Henri Thomas,
our new Head of Growing



Henri Thomas joined the team at the beginning of the year, bringing a wealth of experience gathered at the **Château de Mercey** on the Côte Chalonnaise.

He comes from a family of winemaker-distillers in Cognac so is no stranger to grapes. Aged just 25, this young agronomist, a graduate of the **École d'Ingénieurs** in Purpan near Toulouse, has garnered a great deal of experience in the west of France and the USA. In addition to managing our two teams of vine workers, he will also manage our biodynamic treatments.