



**DOMAINE JEAN GRIVOT**  
VOSNE-ROMANÉE · CÔTE-D'OR · FRANCE



## PRODUCER PROFILE

Estate owned by: Étienne and Marielle Grivot  
Winemaker: Mathilde Grivot  
Total acreage under vine: 38  
Estate founded: 1930  
Winery production: 9,822 Bottles  
Region: Burgundy  
Country: France

## Domaine Jean Grivot Clos de Vougeot 2017

### WINE DESCRIPTION

Domaine Jean Grivot is among the great names in Burgundian wine. Étienne Grivot and his wife Marielle took over from Étienne's father Jean Grivot in 1987. The vineyards are densely planted and farmed organically "*sans certification*" while the aim in the cellar is for balance and clear expression of terroir.

Jean Grivot's 38.3 acres spread across 22 appellations with vineyards in the communes of Vosne-Romanée, Vougeot, Chambolle-Musigny, and Nuits-Saint-Georges. Besides the three grand crus, there are 8 premier crus including the much lauded Les Beaux Monts and Suchots in Vosne-Romanée. The grapes are completely de-stemmed and fermentation is spontaneous.

Clos de Vougeot grand cru was acquired by Étienne's grandfather, Gaston Grivot, in 1919. The total holding is 4.6 acres from the middle of the vineyard to the lower wall and the average vine age is 40 years old. A good Clos de Vougeot should be a complete wine without any one feature standing out. It is a perfect balance of power, aroma, and flavor.

The grapes are destemmed and maceration à froid usually lasts just a day or two. The alcoholic fermentation is spontaneous and malolactic fermentation occurs in barrel. Depending on the vintage, the proportion of new oak is around 40-70% percent for the grands crus.

### TASTING NOTES

The wine shows aromas and flavors of red berries, herbs, and purple flowers. The palate is rich with ripe fruit and medium weight with bright acidity and fine tannins. Aging in 40-70% new Burgundian pièce brings notes of vanilla, toast, and baking spices.

### FOOD PAIRING

Red Burgundy might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food-friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

### VINEYARD & PRODUCTION INFO

|                                |                 |
|--------------------------------|-----------------|
| Vineyard name:                 | Clos de Vougeot |
| Vineyard size:                 | 125             |
| Bottles produced of this wine: | 9,822           |

### WINEMAKING & AGING

|                                  |   |
|----------------------------------|---|
| Varietal composition:            | 100% Pinot Noir                               |
| Fining agent:                    | None  |
| Type of aging container:         | Barrels                                       |
| Size of aging container:         | 228 liters                                    |
| Age of aging container:          | 40% new                                       |
| Type of oak:                     | French  |
| Length of aging before bottling: | 15 months in barrel and then 2 months in tank |
| Total SO <sub>2</sub> :          | 62 mg/L                                       |

### ANALYTICAL DATA

|                 |          |
|-----------------|----------|
| Alcohol:        | 13.50%   |
| pH level:       | 3.59     |
| Residual sugar: | <0.7 g/L |
| Acidity:        | 2.97 g/L |