

## THE VINE

### Our plots

**Prieuré red**

**Surface:** 1.0019 ha

**Geographical situation:** enclosure with high walls, ripening early, alongside a stream (La Vouge).

**Exposure:** East

**Plantings:** between 1901 and 1983

### Our vines

**Grape variety:** 100% Pinot Noir

**Soil and subsoil:** very calcareous, lots of rounded pebbles. Probable pure silt subsoil.

**Planting density:** 10 000 vines/ha

**Rootstock:** 80 % of massal selection and 20 % of clones.

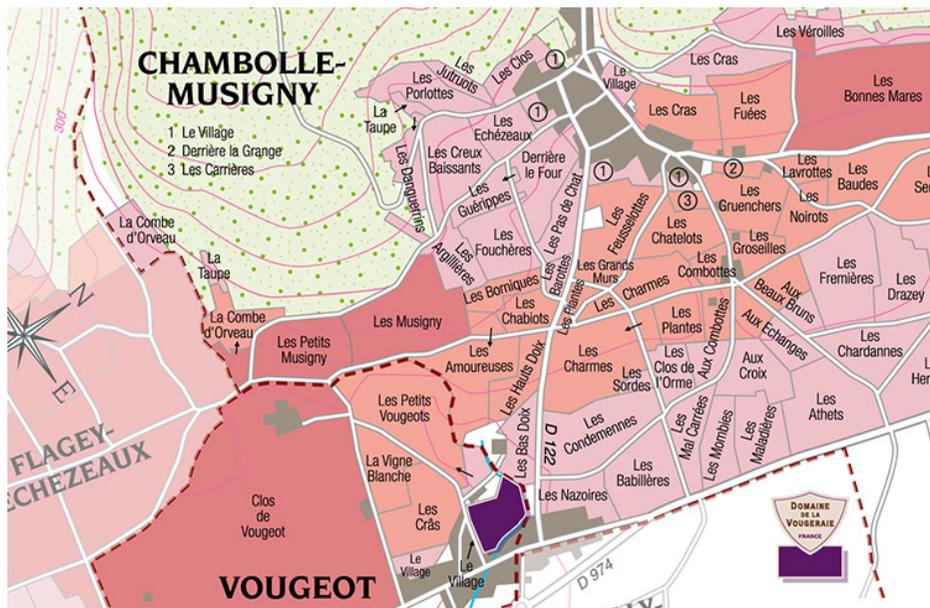
**Organic agriculture:** since 1997.

Official approval Ecocert® in 1999.

Biodynamic agriculture since the 2001 campaign.

**Pruning:** Guyot

**Vineyard news:** Ullage planted out. Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparations 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.



# VOUGEOT | Clos du Prieuré Monopole 2022



## THE WINE

### Vinification

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**Harvest date:** September 3<sup>rd</sup> 2022 (leaf day).

**Selection:** hand-sorted in the vineyard and on arrival in the winery.

**Yield:** 40.4 hl/ha

Harvest not crushed.

No yeast addition. Gravity vated.

Maceration: pre-fermentation, cold (12-15° C) during 5 days.

Vatting-time: 20 days.

A light pumping-over per day until the end of vatting time.

Pressing with the vertical press.

### Ageing

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**Length :** 15 months in barrel and 1 month in stainless steel tank.

**Type:** in oak barrels.

**Percentage of new barrels:** 20%

**Toasting:** long and slow.

**Source of wood:** Citeaux

Racking before summer.

Light and soft filtration. No fining.

### Bottling

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December 4<sup>th</sup> 2023 for magnum (fruit day).

December 5<sup>th</sup> 2023 for bottles (fruit day).

Limited to 4878 bottles and 237 magnums.



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