

BOURGOGNE Clos Prieur



Total Surface : 6,5 ouvrées (1 ouvrée = 4 ares 28)

Grape Variety : Pinot Noir

Average Age of the Vines : 53 years old

Pruning : Single Guyot

Nature of the Soil : Located below Chambolle Musigny, le Clos Prieur has without a doubt benefitted from the supply of land of this large cone of dejection represented by the combe de Chambolle. The soil is quite deep, with limestone, clay, and fine gravel.

Harvesting : Manual only

Average Production : around 1800 Bottles.

Wine Characteristics : Full bodied and long lasting, this Burgundy opens with aromas of black fruits (cherry, blackberry) and spices. On the palate, a nice tannic structure requires several years of ageing in your cellar (about 5 years) in order to reach its full potential.

