



Champagnes & Châteaux
QUALITY SINCE 1989

CLOS VOUGEOT GRAND CRU 2015 DOMAINE DANIEL RION ET FILS

This highly regarded family-owned Domaine was started in 1955 by Daniel Rion, with just two hectares of vines in the commune of Vosne Romanée, which had been left to him by his paternal grandfather. Forty years later in 1995 Daniel retired. Today his children, Pascale, Olivier and Christophe run a domaine of eighteen hectares in eighteen different appellations, in six villages of the Côtes de Nuits and the Hautes Côtes. They believe in minimal intervention in the winery, using a combination of modern techniques and traditional practices learned from their father. Their success is directly related to the quality of their wine making, which always seeks to produce wines with delicate tannins, deep colour and rich fruit

Grape: 100% Pinot Noir

Vineyard & Vinification Note:

Gently sloping, located in the upper area of Clos Vougeot, this parcel of 55 acres shows at the same time qualities of exceptional soil and of grape variety. The vines are 40 years old. The stony and silty-clayey soil consists of colluviums of limestone of average depth and rests on a marly base. To protect and maintain the ecosystem of the vines, the vineyard is managed in an natural integrated manner. They avoid the use of products which could endanger the health of the vine, and poisons for fauna and flora. Insecticides are used sparingly and only after observation of damage caused by the parasite. They do not use any anti-botrytis agents. In order to obtain a good circulation of air throughout the vines, they practice partial stripping. Conditions are then much less favourable for development of the fungus which is responsible for the rot. Only organic fertilizers, which they manufacture themselves, are used according to the specific needs for each area. This management of the vineyard makes it possible to preserve a good structure of the ground, while limiting harvest to small quantities.



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The old vines, from 25 to 65 years, were visually selected for the quality of their fruits : small berries, with thick skins – a guarantee of a quality wine which will be deeply coloured, complex and have refined tannins. The small output allows obtaining grapes of great quality, naturally concentrated and balanced, becoming fully ripe. New plantings are carried out with seedlings selected for the small size of the berries they will produce, guaranteeing great quality, colour and fine tannins.

The harvest is carried out exclusively by hand. They collect whole bunches, which preserves the integrity of grapes and their potential aromatic qualities until their arrival in the fermenting room. This manual method also enables them to sort the grapes in the vineyard, and to integrate into the crop only healthy and ripe fruits.

The vintage is entirely destemmed, in order to avoid the contribution of harsh tannins and green flavours.

After a pre-maceration of a few days (the duration varies according to characteristics' of the vintage), the wine making proceeds in open stainless steel tanks where the temperatures of fermentation are carefully controlled. The extraction of the colour and fine tannins is supported by pigeages, or pumping of the juice over the must, daily. The cuvaison lasts ten days. With the racking, fermented marc is quickly but delicately pressed pneumatically. After a few hours at a few days of settling, all communal appellations and the crus are put into barrels to obtain wines with delicate tannins and of a deep red colour, suited for long ageing.

In the same way, it maintains good ventilation of the damp cellar, in order to limit the development of mould.

Tasting Note:

Deep red in colour, this wine is harmonious, racy and elegant. Aged in 70% of new oak helps to develop its exceptional aromatic intensity, with red and black fruit flavours, like cherry, blackberry and blackcurrant. Often austere in its youth, you will find with age the flavours of damp earth and musk with powerful and fleshy tannins.

Wine Spectator:

Stony, chalky aromas are eclipsed by cherry, currant and spice flavors in this muscular red. Austere yet concentrated, this needs time to pull together and express itself fully. Fine length. Best from 2024 through 2027. 100 cases made, 15 cases imported. **95 Points, Bruce Sanderson, May 2018**

Food Pairing:

This jewel in the crown of the Côte de Nuits will accompany a filet of duck, a roast pheasant or a stuffed capon, or still a venison with a pepper sauce.