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Clos Vougeot-Musigni

GROS FRERES ET SOEURS

Burgundy, France 

VINTAGE:	2006
COMPOSITION:	Pinot Noir (100)
COOPERAGE:	New French Oak (67), Used French Oak (33)
PH:	3.7
ALCOHOL:	14.00%
TYPE:	Red

WINEMAKER'S NOTES:

This parcel from the top of Clos Vougeot bordering Musigny produces the highest quality grapes of the appellation, and the wine sometimes seems more like Musigny than Clos Vougeot. This elegant Grand Cru has a dark, brilliant red color and rich aromas of black fruits, wildflowers and spicy oak. In the mouth there is a great concentration of sweet, ripe, black fruits and silky, lush, chocolaty tannins. The finish is long and elegant with complex, sweet fruit and vanilla oak.

REVIEWS:

|| 91 Points.

Good deep red. Red berries and smoke on the nose. A step up in fruit intensity and density over the preceding samples, offering sappy berry flavors and a nicely restrained sweetness. Not especially fleshy but boasts a solid structure and more successfully buffered tannins. The pH here is 3.7. Gros notes that it's always high as these grapes are routinely very ripe. ||

— STEPHEN TANZER

|| 91 Points.

This is remarkably spicy, both with wood spice and natural spices that add considerable interest to the red, blue and black fruit as well as violet notes that precede the notably rich, full and sappy flavors underpinned by moderately firm tannins on the youthfully austere finish. Again, solid if not really distinguished quality here. ||

— ALLEN MEADOWS, BURGHOUND

