



Albert Grivault

MEURSAULT - BOURGOGNE

POMMARD PREMIER CRU CLOS BLANC

COLOR: red wine

GRAPE VARIETY: Pinot noir

SURFACE AREA: 89 a

HARVEST: manual

AGEING: in barrels, some of which are new depending on the vintage

ETYMOLOGY: The name Clos Blanc refers to the color of the wine originally produced by the monks.



VINEYARD CHARACTERISTICS:

In the 12th century, the abbey of Cîteaux planted the vineyard with white grapes. It is now planted with pinot noir and its name may seem strange. The top of the vineyard is composed of sandy clay while a bit lower down there is some pebbly clay. The rows are oriented north to south. Our vineyard plot of 89 ares produces about 4500 bottles per year (average over 20 years). On average, the vines are 38 years old, but the oldest vines date back to 1937!

VINIFICATION AND AWARDS:

The harvest is totally destemmed. Very few new barrels are used. Bottling is done after 18 months in French oak. With its deep soil, the Clos Blanc achieves its best results in warmer years. It was awarded the gold medal at the Concours Général Agricole de Paris in 1990, 2003 and 2013 respectively. It also has an established reputation as a laureate at the Tastevinage wine tasting sessions at the Chateau du Clos de Vougeot!

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