



DOMAINE COMTE GEORGES DE VOGÜÉ

2012 Vintage



The team at Comte Georges de Vogue: *Jean-Luc Pepin, Eric Bourgogne & Francois Millet*

Vintage Report

The vintage 2012 started with cold and frosty evenings and sunny days in January. The cold front from Russia resulted in temperatures below freezing which lasted till mid-February. This was beneficial to the vines as the cold temperature helped eliminate vineyard pests. Temperatures rose to spring-like conditions in March and during this time, the weather was largely dry. The mild temperatures in March encouraged an early bud-break, indicating an early vintage.

April saw a return to cool and wet conditions with frosts experienced in the middle of the month. The wet weather continued into the first 3 weeks of May and it was only in the final week of May when

fine conditions allowed for ploughing to take place. The first two weeks of June was equally wet and cool with below average temperatures. Flowering occurred heterogeneously over 10-days under such conditions which led to the formation of *Millerandange* or shot berries. The amount of these berries exceeded those in 2010. Thereafter, the weather turned hot and sultry resulting in a hail storm on 30th June. Fortunately, damage at the Domaine was minor.

The first 2 weeks of July saw the weather alternating between sunny and cloudy. The “closing of the clusters” in the grape berries took place on 9th July. The hot weather the following week caused sunburn in many berries which resulted in a further reduction in yield.

The touring of the vineyards at the end of July indicated a very small crop due to the short berries and burnt grapes. August was hot and sunny and a small crop thinning was performed on 1st August to eliminate the less desirable bunches. Due to the fine weather and the large number of shot berried bunches, the *veraison* was completed by the end of August under extremely healthy conditions which can be compared to the 2005 vintage. The fine summery weather accompanied by cool nights continued into the first week of September and the arrival of the north wind kept the vineyards dry and disease free allowing the grapes to achieve full ripeness under ideal conditions.

The harvest started on 22nd September and lasted till 29th September with grapes cut in an excellent sanitary state.



The Wine

Against all odds, the 2012 vintage at the Domaine belongs to the great vintages that have the potential to bring out and express the quintessence of the great terroirs of Chambolle and to age beautifully for decades.

On the nose, the wine expresses aromas of morning flowers with hints of citrus fruits. The prevailing expression is that of pure, red and dark candied fruit, with a light tension between the sweetness of the inner part of the candied fruit and the vivid acidity of the outer coating. The limestone soils imparts to the wine its minerality and freshness as well as a sense of transparency and energy.

Bourgogne Blanc 2012 - From vines planted in 1986, 87, 91 and 97 in the Musigny Grand Cru.

Very viscous texture with complex notes of citrus, pear, acacia and lime tree aromas. On the palate it is very fresh and mineral with laser like intensity. Like eating hard candy with an acid shell encapsulating the sweet fruity heart. It also has a slight tinge of salt and spice, ginger comes to mind. Already quite extraordinary right now and surely the Musigny title will be regained within the next few years.

S\$ 420 / Bottle

S\$1,230 / Case of 3 bottles

Chambolle Musigny 2012 – Made with grapes from the Domaine’s holdings in the village appellation as well as the grapes from the premier crus of les Baudes and Fuees and very young vine (under 3-years old) Musigny grapes and aged in 15% new oak. This is a very feminine and floral entry to the red range of the Domaine. On the palate, there is lively tension and energy in reserve. It again reminds one of the hard candy with the acid outer shell and the fruit it encapsulates. This resembles the 2008 and 2010 vintage which is characterized by lively freshness.

S\$ 195 / Bottle,

S\$1,170 / Case of 6 bottles

Chambolle Musigny Premier Cru 2012 – Made entirely from grapes under 25 years of age in the Grand Cru Musigny with 25% new oak. A step up in the intensity on the nose. Francoise Millet describes the young vine Musigny is like a young person, more forward and direct... more spontaneous. In the nose, this has a slightly more intense nose of fresh flowers and red fruits with a tinge of spice. In the mouth it gives impressions of pomegranate and hawthorn fruit with a lot of tension, energy and length with a reserve which gives it structure and aging potential. This is brilliant.

S\$ 315 / Bottle

S\$1,890 / Case of 6 bottles

Chambolle Musigny 1er Cru les Amoureuuses 2012 – From grapes planted between 1964 and 1980 and aged in 20% new oak. A very refined and complex nose of red and white roses, small white flowers as well as blackberries and strawberries. On the palate, there is the forward red fruits of raspberries and pomegranate as well as the limestone accompanied by silky freshness and lingering length. The balance is extraordinary and this wine just exudes aristocratic poise and a sense of zen. The Domaine which owns only 0.56ha of Armoueuuses is already the second largest owner of this vineyard and if there is every a reclassification of vineyards to Grand Cru, the *les Amoureuuses* will

surely be deserving of that title. Due to the tiny allocation of this cuvee, it is only sold as part of Parcel A

Parcel A - Comprising 1 bottle each of the following wines in a wooden case:

Bourgogne Blanc 2012
Chambolle Musigny 2012
Chambolle Musigny Premier Cru 2012
Chambolle Musigny Premier Cru les Amoureuses 2012
Bonne Mares Grand Cru 2012
Musigny Vieille Vignes Grand Cru 2012

S\$3,550 / Original mixed case of above 6 bottles

Bonne Mares Grand Cru 2012 – Made from vines planted between 1945 and 1995 and grown on red soils located on the lower slope in the Chambolle side of the vineyard which has more iron and clay content. The soil characteristics give the Bonne Mares a different personality from the rest of the Vogue stable. Here the wine is bolder and more masculine. The nose is high-toned and shows more blueberries, peony, orange zest and chocolate. On the palate, the wine is more velvety compared to the airiness and silkiness of the other wines of the domaine. The energy of the wine and the length is present but the Bonne Mares has a different structure compared to the Musigny which is defined by its minerality. Here the wine is characterized by its density of fruit, acidity and the tannins which will help it age. The Bonne Mares which is aged in 35% new oak is usually a wine which will be more open and approachable of the 2 grand crus of the Domaine.

S\$ 670 / Bottle

S\$2,010 / Case of 3 bottles

S\$4,020 / Case of 6 bottles

Musigny Vieille Vignes Grand Cru 2012 – The Domaine owns 7.12ha out of the 10.86ha of the Musigny vineyard. In the words of Clive Coates, “Here is her majesty herself. The Queen of Burgundy.” The Musigny is made from vines at least 25 years of age. Very brilliant ruby red in colour, quite tight initially but with time, aromas of liquorice, peony, roses and violets emerge from the glass. On the palate, the wine is silky and you can feel double the energy of the Bonne Mares with great minerality and structure with fine length. There is an additional dimension in this wine, so regal and majestic. The matriarch of the Domaine.

S\$1,080 / Bottle

S\$3,240 / Case of 3 bottles

S\$6,480 / Case of 6 bottles

S\$2,200 / Case of 1 magnum

Parcel B: Comprising of the following wines

1bt Bourgogne Blanc 2012
1bt Chambolle Musigny 2012
1bt Chambolle Musigny Premier Cru 2012
1bt Bonne Mares Grand Cru 2012
2bt Musigny Vieille Vignes Grand Cru 2012

Parcel Price \$3,750

Please be advised that the prices quoted are before Goods and Services Tax.