



Tuesday 8 September 2009  
Day One

### *The first grapes*

Here we are once again, faithful readers, for the 2009 edition of the Domaine de la Vougeraie harvest. Just like every year since 2001, we are delighted to share these moments of emotion, hard work and pleasure with you through the passionate adventure of the advent of a new vintage.

A year which ends in a nine, bathed in an aura of light and reminiscent of other great vintages, 2009 is already exceptional in terms of the weather. The summer has been extremely sunny, and the grapes are showing good *millerandage*, regularly perfect maturity, small bunches that have been dried by the wind after every storm and somewhat paradoxically, very good yields. Who could want for more? And the start of year's harvest confirms its sunshine-filled heritage. Magnificent and very healthy grapes showing a good degree of potential alcohol with a carefully-controlled and gentle vinification foretell a great year.

So the *vendanges* began today, opening the first chapter in a new story with the favorable morning chill of a noble "fruit" day in the lunar calendar. First stop was the Côte de Nuits with the grapes from the **Bollery** plot. The crop was in wonderful health.

Then in the afternoon, our 40 pickers started on the La Plante section of the mystical and mythical vines of Vougeot Premier Cru **Le Clos Blanc de Vougeot**. The golden grapes glowed in the early afternoon sunshine.



As soon as it arrived in the winery and before being pressed, the harvest went through the obligatory verification process that is the vibrating sorting table. The four interns dedicated to this tricky task with could not



believe the results: Only 2% discarded! Excellence being the order of the day, the few leaves and odd grape which did not meet the stringent level of quality defined by Pierre Vincent, the Domaine's winemaker, were ruthlessly eliminated.

Pressing began at tea-time and two hours later, the first juice of our famous Clos Blanc caressed our curious and impatient palates. Such joy! A rich and fleshy nectar with a degree of potential alcohol of 12.9°. A great moment savored by us privileged few.

Tomorrow work will ramp up as we tackle the Côte de Beaune.