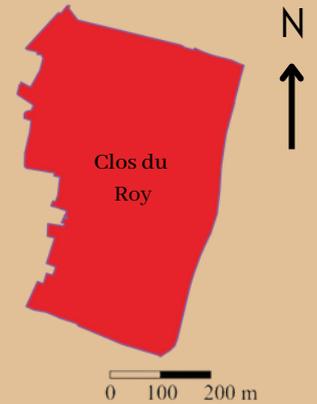




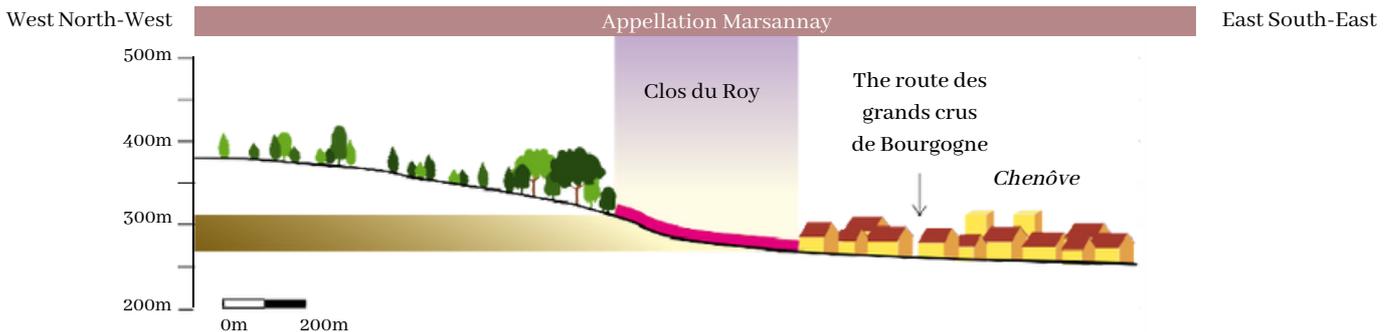
Commune
Chenôve



Acreage
25ha 23a 69ca

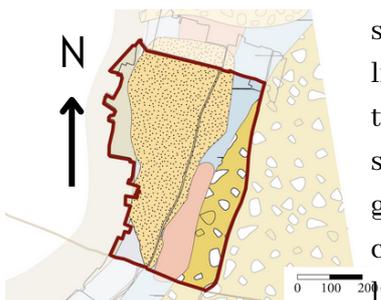


Landscape



Covering the hillside, from the centre to the top, just south of the old village of Chenôve, Clos du Roy ranges in altitude from 879 to 1020 feet (268 to 311 metres), with an average of 919 feet (280 m). The slope is gentle (2%) at the bottom of hill, and steep (13%) at the top, with an average of 5%. Exposure is east south-east.

Soil and subsoil



The Comblanchien limestone, which lies above the vineyards in the woods, has a strong influence on the Clos du Roy's vineyard soils. Indeed, these east-facing limestones were intensely fragmented by frost during the last ice age, Twenty-two thousand years ago; the Comblanchien limestone gravels, one to two centimeters in size, accumulated as scree at the bottom of the hillside. This material, which has very good drainage properties, is an excellent substratum for vine cultivation. Under the characteristic scree of the Clos du Roy, also called locally "grèzes litées", the Jurassic limestone can be buried from a few tens of centimeters to several meters.

The lowest and flattest part in the east of "the climat" is made up of marl with very little stone and red clay, and pebbles deposited by an ancient bed of the Ouche, a river that now flows through Dijon.

Background

The term “clos”, from Latin “clausus” (closed), is frequently used in wine terminology. It refers to the limits of the plot, surrounded by a wall. It evokes the need to protect, to mark the property. The “Clos des Ducs”, a possession of the Valois family, was renamed “Clos du Roy” in 1477, after the defeat of the Duke of Burgundy, Charles the Bold, at Nancy, and the annexation to the Kingdom of France of the lands of the Dukes of Valois. In the thirteenth century, the Duke of Burgundy created a “clos” or enclosure in Chenôve. In 1238, what is today known as the “Clos du Roy” and its presses were part of the winery of the Dukes of Burgundy.

The historian Courtépée stated that “Chenôve had very good vineyards, with excellent fruit”. As early as the year 1648, the Chenôve grapes were harvested with those of Dijon, at a price higher than that of the wine-producing villages of the Dijon area (Côte dijonnaise) such as Gevrey-Chambertin, which were to become highly regarded in the future. It was said of the wines of Chenôve that “if they are laid down for five to six years, they are on a par with those of Nuits”.

The Clos du Roy wines were served at the tables of Louis XIV and Louis XVI.

Wines

White Wine



The Chardonnay has found the ideal site for wines of a delicate pale yellow, tinged with green. This wine has beautiful aromatic freshness, with spicy notes of white pepper and bergamot following on from its fruity floral aromas. The structure combines beautiful viscosity with a noble texture, for a mouth-watering, mineral, very sapid finish. This is indeed a great terroir wine.

When young, it can be enjoyed as an aperitif. As it ages, it will pair well with grilled fish and white meats. At its peak, it can be paired with red tuna sashimi, or even goat’s cheese, such as Crottin de Chavignol.

Serving temperature: 12 °C

Red Wine



This great terroir, much appreciated in earlier times by the (Grand) Dukes of Burgundy, has given birth to a wine deep and dense in color, with beautiful purple highlights. The nose is very complex, evoking the full range of black fruits, together with floral notes of iris and violet, as well as delicate hints of spice. The attack on the palate is racy, ample, and supple, all at the same time. Its structure, comparable to that of a Grand Cru, is highlighted by a beautiful liveliness that allows the texture to unfold with elegance, for a long, sapid, mineral finish. Excellent retro-olfaction with notes of liquorice, synonymous with great class.

Serve with red meats such as beef, duck, or pigeon, for perfect pairing!

Serving temperature: 15–17 °C