

CLOS DES FORÊTS SAINT GEORGES
MONOPOLE

Nuits Saint Georges 1er Cru

2022



THE STYLE OF THE WINE

With its well-defined character, this wine perfectly illustrates the identity of the Nuits Saint Georges vineyard. Complex aromas of blackcurrant mingled with spicy blackberry are revealed on the nose with, depending on the vintage, darker notes of liquorice, leather and blood orange. The well-built mouth affirms itself with density and strength around a tight structure with rich, well-wrapped tannins. It becomes increasingly seductive over time, which comes from the elegance, intensity and purity of the fruit.

THE TERROIR

In Burgundy the monopoly (single estate vineyard) defines a unit of land, a terroir which has been perfectly defined for centuries and which is owned by a single proprietor. The Clos des Forêts Saint Georges covers a surface of 7.2 hectares, all in one piece. It is a unique terroir in a privileged location which right from its origin has made one of the greatest Nuits Saint Georges wines.

DISCOVER MORE

- The Clos des Forêts Saint Georges covers the entire geological range of the slopes of Nuits Saint Georges: Ladoix limestone at the bottom, Premeaux limestone in the middle, and white oolite limestone in the upper part, with a marked presence of ochre silt in some places. This Clos is planted entirely to Pinot Noir.
- Traditional vinification: A manual harvest, minimal vatting, pumping over and punching down without excess to reveal the full aromatic range drawn from this great terroir. Ageing lasts on average 15 months in oak barrels, with a maximum of 50% new barrels, and 3 months in vats before bottling.
- A wine for ageing: the generous terroir of the Clos des Forêts Saint Georges forms the soul of the wine. It builds a solid red around well-present tannins which define a wine for ageing. A few years in the cellar will allow the wine to express itself more fully and make it more graceful, silkier and more complete.

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TASTING NOTE

The nose brings out deep, intense floral and fruity notes, mixed with hints of spice. Described as a more muscular wine, the palate is straightforward yet complex, elegant and full-bodied. The finish is long and intense, suggesting that it will keep well. This is a very fine wine with velvety tannins.

Géraldine Godot, Technical Director (May 2024)

THE WEATHER

After a mild, dry winter and the presence of a cold air mass at the beginning of April, spring-like conditions set in, causing rapid growth of vegetation. Flowering was rapid and clusters of grapes helded the promise of a generous harvest. The exceptionally warm spring and timely rainfall allowed good ripening in scorching temperatures. Our Pinot Noir and Chardonnay nonetheless retained a surprising acidity, making them worthy representatives of Burgundy.

THE HARVEST

Ripeness checks were stepped up in mid-August and we noticed some blockages due to very high temperatures. This natural protection proved salutary, as sugar levels progressed slowly and acidity was preserved. Harvesting took place from 26th to 31st August. Only the Hautes-Côtes de Nuits plot was harvested on 10th September. The weather was fine and the volumes unexpected. The estate's yield was 38hl/ha.

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