

## MONT DES OISEAUX

Nuits Saint Georges 1er Cru

2022



### THE STYLE OF THE WINE

Mont des Oiseaux is a cuvée produced in small quantities from Clos de l'Arlet's youngest vines, an estate Monopoly. This wine reveals the elegance of a great terroir and emphasizes the delicacy of red fruit. Fresh and tangy, with good cellaring potential, this wine can also be enjoyed in the bloom of youth.

### THE TERROIR

This Nuits Saint Georges 1er Cru is located inside the Clos de l'Arlet. It comes from the upper part of the Clos with a white limestone soil, and from a plot of young vines located at the bottom of the Clos on marl soil.

### DISCOVER MORE

- Ageing in barrels, with 30% of new barrels. Bottling takes place after 15-18 months of ageing.

- Mont des Oiseaux is the name of the narrow track that overlooks the old quarry in the Clos, leading from La Gerbotte to this plot of Pinot Noir.

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### FOOD PAIRINGS

Tender and elegant with great freshness, Mont des Oiseaux is a perfect match for fine meats, white fish and fresh, fruit-based desserts.

### TASTING NOTE

The first nose is precise, discreet and very fine. There are notes of fresh berries, redcurrants and a lovely, very elegant floral fragrance. Supple and well-balanced on the palate, the wine's energy, texture and intensity carry you along. The journey through the estate's 1er Crus begins.

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 held 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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