

CLOS DES FORÊTS SAINT GEORGES
MONOPOLE

Nuits Saint Georges 1er Cru

2016



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.

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.

CLOS DES FORÊTS SAINT GEORGES
MONOPOLE

Nuits Saint Georges 1er Cru

2016

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.

TASTING NOTE

Clos des Forêts Saint Georges 2016 reveals a precise bouquet of exquisite aromas of wild strawberries, cranberries, wild berries and a hint of graphite. Discreet at first, it reveals itself when it is aired in the glass. The palate is modestly full-bodied with fine tannins, offering a lively and linear sensation, with delicate depth. Notes of red fruits on the nose give way to black fruits on the palate, followed by a slight hint of graphite. Beautifully energetic, robust and elegant, this rich vintage promises to age well for several decades.

THE WEATHER

Vintages come and go, and no two are alike. The winter of 2015-16 was the warmest since 1900. The seasons were displaced, with winter temperatures arriving in March, three months late. The night of 26 to 27 April was a turning point: frost struck the shoots and first leaves. After abundant rainfall during the first six months, summer arrived in July and the onset of ripening began in mid-August with conditions that were at last dry, allowing the grapes to finish maturing in September.

THE HARVEST

The harvest took place from 27th September to 2nd October.

THE GRAPES

July was salutary and allowed recovery from the rainy weather with conditions that were favourable for good grape maturity. Despite a low yield, the 2016 vintage is of good quality; this was a happy outcome given the difficult climatic conditions at the beginning of the season.