

CLOS DES FORÊTS SAINT GEORGES
MONOPOLE

Nuits Saint Georges 1er Cru

2018



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.

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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

The bouquet is very floral, and also presents wonderful notes of blueberry and wild strawberry. The palate offers supple tannins and great depth. The texture is creamy, round, fresh, generous and spicy. The complexity of this wine requires a lot of time and patience but guarantees enjoyment. The finish is long, intense and persistent.

Géraldine Godot, Technical Director (August 2020)

THE WEATHER

After a very rainy winter and early spring, bud break arrived fast in mid-April. Blossoming took place over several days at the end of May, and warm, dry weather set in from mid-June. In Premeaux-Prissey, July was marked by three heavy storms, of which two were hailstorms. The vines were heavily impacted and dramatic mudflows left their mark on the village and its people. The season ended serenely, with a sunny August that allowed the grapes to reach full maturity.

THE HARVEST

The harvest took place from September 1st to 7th, in excellent weather conditions.

THE GRAPES

The vines developed early, in unpredictable conditions. Due to the hail, all the grapes were sorted on the vibrating table, even the whites, in order to eliminate any that were dry or damaged. Particular care was taken to optimise a wonderful harvest.

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