

CLOS DES FORÊTS SAINT GEORGES
MONOPOLE

Nuits Saint Georges 1er Cru

2019



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

2019

2019

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

As in 2018, this wine has a delicious complexity. The initial bouquet brings an explosion of fresh fruits, blood orange, mango, strawberry, cherry, and rose. It then gives way to a floral and delicately spicy bouquet. With a richness on the palate, the aromas are subtly followed by the tannins that retain a soft and fresh texture. The complexity of this wine demands patience to bring out all its richness and beauty. The finish is generous and gourmand.

Géraldine Godot, Technical Director (June 2021)

THE WEATHER

After a mild winter, the vine growing cycle started early and the mid-bud break stage was reached in early April. This cool spring was not conducive to growth, which then slowed down. Flowering started in June and lasted for three weeks. A warm summer set in with recurrent heatwaves and a lack of rainfall, the vines held up and veraison started slowly in late July. It continued with a little redeeming rainfall in August, and ripening developed with very favourable weather.

THE HARVEST

The harvest took place from September 12th to 17th, in excellent weather conditions.

THE GRAPES

Moderate temperatures allowed the grapes to mature well, resulting in a harvest of exceptional quality. We benefited from the cool mornings to harvest Chardonnay. The quality of the Pinot noir grapes was obvious, with excellent grape soundness and an almost perfect balance of sugar and acid. This 2019 vintage will undoubtedly be fabulous.