

CLOS DES FORÊTS SAINT GEORGES
MONOPOLE

Nuits Saint Georges 1er Cru

2021



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 colour is deep and the nose reveals aromas of ripe fruit. The complex bouquet carries through to the palate: a delightful blend of spices, flowers and fruit. The tannins are silky, delicate and precise with an elegant and refreshing length on the finish.

Géraldine Godot, Technical Director (April 2023)

THE WEATHER

After a mild winter, the vine started its growing cycle early, in March, as it did in 2020. Everything suddenly changed with the three consecutive nights of frost from 5th to 8th April. Our Chardonnay vines were severely impacted, but our Pinot Noir vines withstood well, with very little loss. The growing cycle made a timid recovery and caught up in June thanks to the accumulation of water and the rise in temperatures. Flowering began in mid-June. The first grapes appeared at the end of July, and ripening continued throughout the season, although inconsistently between the Pinot and Chardonnay plots.

THE HARVEST

The harvest took place from 20th to 25th September, with cool, sunny weather.

THE GRAPES

All the grapes were carefully sorted to ensure that only healthy grapes were vatted and pressed. Due to the difficult weather conditions in 2021, ripening happened slowly. Fortunately, the heat and the wind at the beginning of September were beneficial to the process. The 2021 vintage promises to be elegant, fresh and typical of Burgundy.