
LE MONT

Bourgogne Hautes-Côtes de Nuits

2018



THE STYLE OF THE WINE

The Bourgogne Hautes-Côtes de Nuits appellation is on a roll, and offers fresh wines that can be drunk straight away. This Pinot Noir is cherry red in colour, with ruby glints. Depending on the year, the nose may evoke notes of cherry, blackcurrant, raspberry, wild strawberry, sloe and redcurrant, with light aromas of mint, liquorice, pepper and tobacco. The attack is supple and strong on the palate, with the texture of fleshy fruity and crisp, sometimes more full-bodied tannins. The finish is fresher, with notes of menthol and liquorice, which can develop into spicy aromas.

DISCOVER MORE

- Planted in 2007 with fine grafted vine plants, this young vineyard is developing and just waiting for the chance to express itself.

- Ageing in barrels, with 20 to 25 % of new barrels. Bottling takes place after 12 months of ageing.

- The Bourgogne Hautes-Côtes de Nuits vineyard lies parallel to the Côte de Nuits, from Gevrey-Chambertin to the Bois de Corton. The appellation is restricted to still white, red and rosé wines produced in the area, which was defined in 1961 and covers 19 municipalities. The vineyard underwent a period of expansion linked to economic growth throughout the 19th century, until phylloxera struck. Between 1910 and 1936, almost half of the vineyard disappeared. Since the 1950s it has taken two generations of winegrowers working with mixed crops to patiently and bravely reconquer the vanished plots. The current generation is continuing this effort and is putting the wines once more in the limelight.

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THE TERROIR

The Bourgogne Hautes-Côtes de Nuits appellation is favourable for the expression of the two Burgundy grape varieties.

Located above the village of Premeaux-Prissey, the single plot of 1 hectare facing south-east overlooks the hillside at 400 metres above sea level and is located just above our Clos des Forêts Saint Georges, facing east.

The vines are co-planted and the Pinot Noir covers an area of 0.33 hectares in a shallow layer of stony soil with a mixture of sand, clay and silt.

TASTING NOTE

The nose is intense with an abundance of red fruit such as redcurrant, cranberry and pomegranate. The palate is silky and full of fruit with light, crisp tannins. Great freshness and tension.

Géraldine Godot, Technical Director (August 2020)

FOOD PAIRINGS

Its fleshy fruit flavours and crisp structure make it an ideal accompaniment to dishes, such as beef fondue, country salad, chicken skewers with herbs or even aperitifs served with mushroom terrine canapes. The more powerful wines are a wonderful accompaniment to pork tenderloin and stuffed mushrooms, chicken émincé with mushrooms, and grilled beef steak with pepper. For cheese, try it with a mature Soumaintrain, Reblochon or Morbier. It displays surprising vitality when served with a cherry clafouti or a red fruit gratin.

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

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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.