
LE MONT

Bourgogne Hautes-Côtes de Nuits

2021



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.

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.

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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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.

TASTING NOTE

The delicate nose reveals notes of red fruits and the palate reflects these same generous fruit aromas. The supple tannins are balanced by a deep texture, resulting in a deliciously generous wine with a slightly minty 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.

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