
LE MONT (BLANC)

Bourgogne Hautes-Côtes de Nuits

2019



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. Depending on the year, Chardonnay reveals notes of lemon, peach, hazelnut, acacia flowers and linden, and is sometimes more generous with hawthorn flowers, pear, pineapple and almond. The palate presents a nice balance between freshness and fruit-filled roundness, offering a well-integrated and salty finish, most often marked by aromas of lemon and tropical fruit.

DISCOVER MORE

- Planted in 2012 with fine grafted vine plants, this young vineyard is developing and just waiting for the chance to express itself.

- Ageing in barrels, with less than 15 % 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 Chardonnay covers an area of 0.66 hectares in a shallow layer of stony soil with a mixture of sand, clay and silt.

TASTING NOTE

The nose is very expressive, ripe and rich, with notes of muscat, white flowers such as acacia, and stone fruits. The palate shows a surprising freshness with a great acidity and grapefruit aromas. It is an intense, energetic wine with a faintly salty and bittersweet finish that delights the palate.

Géraldine Godot, Technical Director (June 2021)

FOOD PAIRINGS

Its lively, harmonious personality is perfect for aperitifs. Its freshness is intensified by seafood, marinated salmon and roasted fish with vegetables. Rounder wines with exotic aromas are an ideal match for fresh foie gras with fleur de sel, pasta with salmon, fish in sauce or poultry in cream. Creamy soft cheeses, goat cheese with honey, Chaource and Comté suit it well.

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

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quantity 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.