

LE MONT (BLANC)

Bourgogne Hautes-Côtes de Nuits

2021



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.

VINTAGE CONDITIONS

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.

HARVEST

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

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.

LOCATION

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 TERROIR

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

LE MONT (BLANC)

Bourgogne Hautes-Côtes de Nuits

2021

GRAPE VARIETIES

Chardonnay 100%

AGEING

Ageing in barrels, with less than 15 % of new barrels. Bottling takes place after 12 months of ageing.

TASTING NOTE

The subtle first impression on the nose is very delicate, then develops with notes of honeysuckle, white flowers and citrus fruit. Delicately structured, the palate is frank and clean. This is a beautifully crafted wine that proves approachable and balanced. An excellent introduction to our range.

Géraldine Godot, Technical Director (April 2023)

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 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.

LE MONT (BLANC)

Bourgogne Hautes-Côtes de Nuits

2021

the process. The 2021 vintage promises to be elegant, fresh and typical of Burgundy.