
MONT DES OISEAUX

Nuits Saint Georges 1er Cru

2015



THE STYLE OF THE WINE

Mont des Oiseaux is a cuvée produced in small quantities from Clos de l'Arlet's youngest vines, an estate Monopoly. This wine reveals the elegance of a great terroir and emphasizes the delicacy of red fruit. Fresh and tangy, with good cellaring potential, this wine can also be enjoyed in the bloom of youth.

DISCOVER MORE

- Ageing in barrels, with 30% of new barrels. Bottling takes place after 15-18 months of ageing.

- Mont des Oiseaux is the name of the narrow track that overlooks the old quarry in the Clos, leading from La Gerbotte to this plot of Pinot Noir.

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THE TERROIR

This Nuits Saint Georges 1er Cru is located inside the Clos de l'Arlet. It comes from the upper part of the Clos with a white limestone soil, and from a plot of young vines located at the bottom of the Clos on marl soil.

TASTING NOTE

This is the first production of this cuvée from the Clos de l'Arlet's youngest vines, planted on white limestone soil.

Ruby red in colour, with an expressive, elegant, spicy nose made complex by its aromas of red berries, redcurrants and flowers. The palate is concentrated, vibrant and refined, with seductive tannins giving a harmonious and persistent finish, thereby revealing the generosity of this wine. Pleasant when drunk young, this wine can also wait patiently in the cellar for a few years.

FOOD PAIRINGS

Tender and elegant with great freshness, Mont des Oiseaux is a perfect match for fine meats, white fish and fresh, fruit-based desserts.

THE WEATHER

2015 was among the most precocious vintages of recent years. The vines progressed quickly in the warm springtime temperatures, despite pressure from powdery mildew through to July. Ripening began in mid-July, with temperatures exceeding 35°C. The month of August saw the arrival of much-needed rainfall, which fortunately did not delay ripening.

THE HARVEST

3-4 September for the whites; 4-9 September for the reds.

THE GRAPES

The month of June was the hottest since 2003, leading to flower abortion on certain plots. This vintage stands out for its excellent sanitary condition, requiring little sorting, and excellent phenolic maturity. The profusion of healthy clusters meant that for many appellations the full crop could be used for vinification.

However, with a harvest of 24 hl/ha, yields were below average.

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