

MONT DES OISEAUX

Nuits Saint Georges 1er Cru

2018



THE STYLE OF THE WINE

Mont des Oiseaux is a cuvée produced in small quantities from Clos de l'Arlot'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'Arlot. 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

The nose is fragrant with notes of black cherry, blackcurrant and violet. Subtle and delicate on the palate with acidulous notes of redcurrant, and a slightly peppery finish. The delicacy and elegance of this wine hint at great ageing potential.

Géraldine Godot, Technical Director (August 2020)

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

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 dry or damaged. Particular care was taken to optimise a wonderful harvest.