
MONT DES OISEAUX

Nuits Saint Georges 1er Cru

2019



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.

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.

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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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.

TASTING NOTE

The nose offers delicate notes of fresh fruits such as redcurrants, blueberries, lychees, cradled by timid milky and floral notes. The palate is balanced by its silky tannins and mineral quality. A mouth-watering wine that expresses all its complexity.

Géraldine Godot, Technical Director (June 2021)

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 almost perfect balance of sugar and acid. This 2019 vintage will undoubtedly be fabulous.

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