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## MONT DES OISEAUX

Nuits Saint Georges 1er Cru

2021

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### 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.

### 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.

### 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 reveals deep aromas of red fruits. On the palate, these berries are fresh and juicy with silky tannins, highlighting this typically Burgundian vintage with its creamy and delicate style.

Géraldine Godot, Technical Director (April 2023)

### 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.

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