

Clos des Forêts Saint Georges Monopole 2006

Nuits Saint Georges 1er Cru

The Style of the Wine

With its well-defined character, this wine perfectly illustrates the identity of the Nuits Saint Georges vineyard. Complex aromas of blackcurrant mingled with spicy blackberry are revealed on the nose with, depending on the vintage, darker notes of liquorice and leather. The well-built mouth affirms itself with density and strength around a tight structure with rich, well-wrapped tannins. It becomes increasingly seductive over time, which comes from the elegance, intensity and purity of the fruit.

The Terroir

In Burgundy the monopoly (single estate vineyard) defines a unit of land, a terroir which has been perfectly defined for centuries and which is owned by a single proprietor. The Clos des Forêts Saint Georges covers a surface of 7.20 hectares, all in one piece. It is a unique terroir in a privileged location which right from its origin has made one of the greatest Nuits Saint Georges wines.

Discover more

- An exacting commitment to quality: Clos des Forêts Saint Georges is only made with grapes from its oldest vines. We wish to express the very best of this exceptional terroir, and the old vines give darker, more intense wines. This means that grapes from the younger vines are not used for the Clos des Forêts but vinified separately to make Les Petits Plets Nuits Saint Georges 1er Cru.
- Traditional vinification: hand-picked grapes, minimal cuvaizon, a light hand with the pumping-over... The method used to give birth to the wine is to let things happen naturally to reveal the soul of the wine.
- A wine for ageing: the generous terroir of the Clos des Forêts Saint Georges forms the soul of the wine. It builds a solid red around well-present tannins which define a wine for ageing. A few years in the cellar will allow the wine to express itself more fully and make it more graceful, silkier and more complete.



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The Weather

A particularly chaotic and contrasting year, which leaves a memory of a snowy winter, a wet spring, and a summer which started off with a heatwave and ended up cold and damp, followed by mixed weather in September.

The Harvest

Sunny weather when the whites were picked on September 18th and 19th and gloomier weather when the reds were picked from September 23rd to 28th, with ripeness which took a long time to become apparent.

The Grapes

Very low yields. Strict sorting of the grapes during picking and in the winery meant that the grapes were of high quality. Yields were low despite the rain.