

Clos des Forêts Saint Georges Monopole 2011

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 cuvaïson, 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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Tasting Note

Deep, ruby-red robe. Intense, ripe black cherry in the nose, with hints of spice (pepper) and an intriguing wild side. Full-bodied and rich on the palate, with a good length of flavour and a strong, savoury finish. A wine of great power and precision, combining the classic properties of the Clos des Forêts with the prominent fruit and lively energy typical of the 2011 vintage. (March 2013)

The Weather

It was summery in spring, which gave the vegetative cycle a good head start. The weather during summer was unstable and kept changing, alternating hot, sunny days with spells of rain. The weather became stable and sunny again from the beginning of September.

The Harvest

On September 2nd, we began with the whites to preserve the freshness and tension, then the Clos de l'Arlot's young vines, (in the sunny sector and therefore early). We ended with the Clos des Forêts' old vines on September 9th.

The Grapes

The rigorousness of the sorting was a determinant factor. At the domaine, all of our pickers are our usual ones who are fully aware of the importance of this selection. They did it so well that not many grapes needed to be removed from the sorting table at the winery.