

Clos des Forêts Saint Georges Monopole 2012

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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Tasting Note

Deep, garnet-red colour. A powerful, wild bouquet. Concentrated and complex, it offers a plethora of rich aromas dominated by spices, fresh red berries and hints of mature rose bush. On the palate, the attack is dominated by the sparkle and freshness of the aromas, while the energy and vigour of the tannins come into their own in the mid-palate, paving the way for a suave, elegant finish. Excellent length of flavour, promises to age very well indeed. These disparate sensations combine to form a coherent ensemble, a fine expression of the Clos des Forêts terroir, which stretches from the hilltop down to the bottom: the complexity of this cru can be attributed to the successive layers of limestone which make up the subsoil of the Nuits Saint Georges hillside. 05/2014

The Weather

It was a mild winter apart from February, which had two very cold weeks. It was very wet from April to July generating significant blossom drop. Fine, sunny weather from mid-August until harvest.

The Harvest

From 20 to 28 September 2012

The Grapes

Blossom drop in June meant that much of the harvest was lost, but the remaining grapes were particularly fine: clusters were small with thick-skinned grapes bursting with aromas. Excellent maturity and grape soundness.