

Clos des Forêts Saint Georges Monopole 2013

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

2013 is the latest picked vintage since 1984! A cool, rainy spring with little sunshine led to a late budburst and disrupted flowering. A hot, bright summer saved the maturation of berries.

The Harvest

The harvest lasted from 2nd to 10th October, with a break the 5th of October.

The Grapes

Rain before the harvest favoured the attacks of botrytis imposing a drastic sorting of grapes. Despite weak yields, all the grapes harvested held the promise of a lovely balance of fruit and acidity.