



NUITS-SAINT-GEORGES 1^{ER} CRU
« CLOS DE THOREY »
MONOPOLE
2019



FR-BIO-01
Agriculture France

HISTORY

The citadel, founded in around 1000 AD, derives its name from the Nuicthons, or walnut trees, which were abundant nearby. The strong ramparts protected its inhabitants, nobles, wine growers and religious communities. In the 18th century the town started to export its wine, and several wine merchants sprung up in the following century. The Confrérie des Chevaliers du Tastevin was created here in the 1930s. To help protect the wine industry, badly hit by the Great Depression, they created the Saint-Vincent Tournante wine festival and the Tastevinage seal of approval.

The vineyards, solidly seated on middle Jurassic sedimentary formations, are cut in two by the town, where the Meuzin stream flows out of the Combe de la Serrée. To the north lies Vosne-Romanée, to the south, Premeaux-Prissey. Being exposed to a variety of directions, the characteristic tastes vary, with more rustic wines to the south of the village. Nuits wines are only at their best after several years, and are ideal for patient collectors.

OUR VINE

Geographic situation: Nuits-Saint-Georges lies on a bed of Comblanchien marble, on the hillside at the base of the Combe de la Serrée, in the sediment cone of the Hautes-Côtes.

Grape variety: 100% Pinot Noir

Soil and subsoil: soil very chalky

Planting density: 13 600 vines/ha

Rootstock: only clones.

Plantings:

- in 1975 : 1,5624 ha, the bottom of the clos.
- in 2013: 1.5147 ha, at the top of the clos with rootstock 161-499
graft { clone: 828 and 943
massal: ATVB “fin”, “très fin” and GR01.

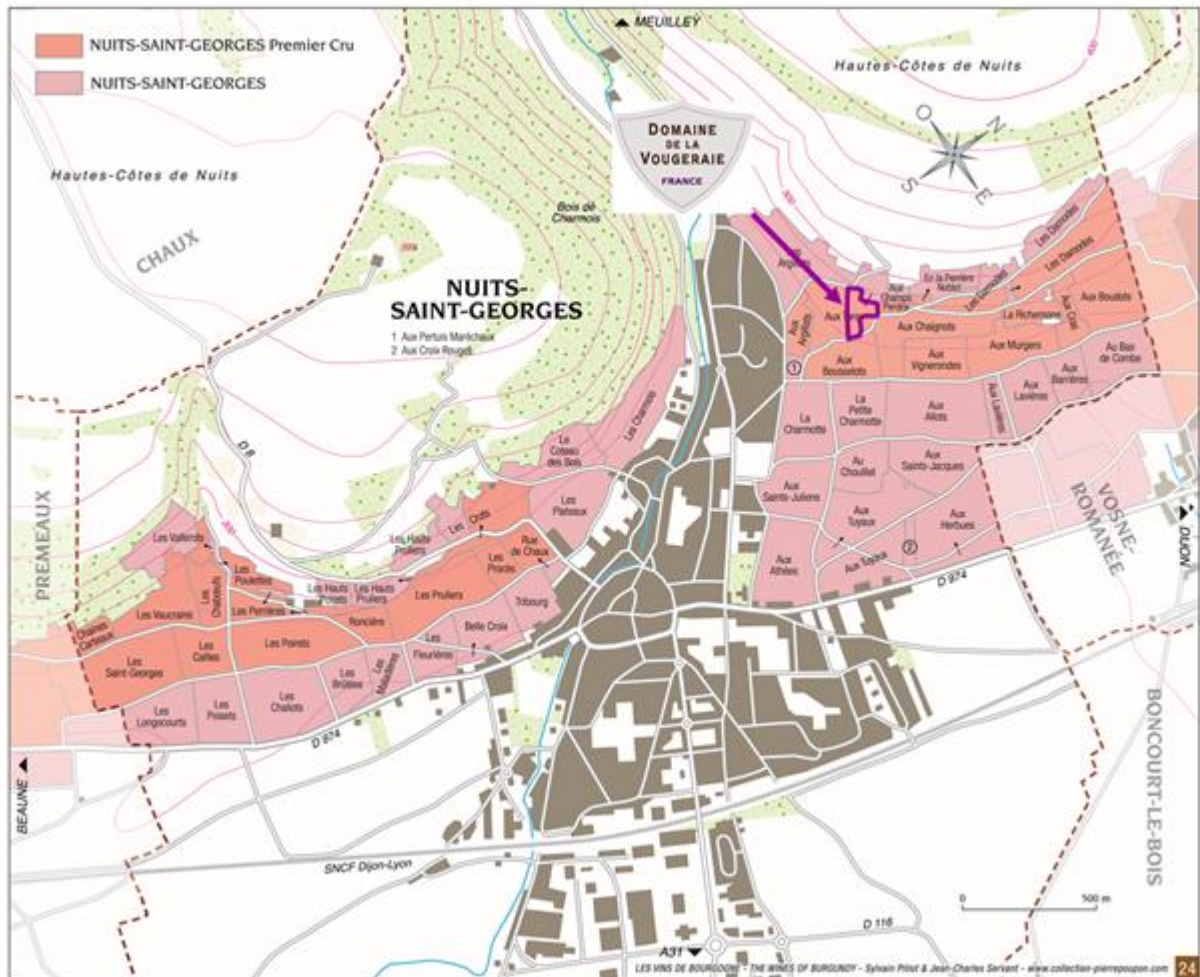
Organic agriculture: since 2012. Received official approval ECOCERT in 2015.

Training style: Guyot

Vineyard news: Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparation of 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.

Surface: 3,0771 ha

Exposure: South



HARVEST

Harvest date: September 14th, 16th and 17th, 2019 (leaf and fruit days).

Selection in the vineyard and on arrival in the winery.

Yield: 20 hl/ha

VINIFICATION

20% of whole grapes. Not crushed and vatted by gravity.

No yeast addition.

Maceration: pre-fermentation, cold (12-15°C) for 5 days.

Length of maceration: 19 days.

Cap-punched once a day until mid-fermentation and a light pumping-over until the end of vatting time.

Pressing with the vertical press.

AGEING

Length: 16 months

Type: in oak barrels.

Percentage of new barrels: 30%

Toasting: long and slow.

Source of wood: forest of Citeaux, Tronçais

Light and soft filtration. No fining.

BOTTLING

December 7th, 2020 (fruit day) for Magnums.

December 9th 2020 for bottles and Jeroboams (root day)

By gravity.

Limited to 6378 bottles, 600 magnums, 60 Jéroboams.