



## Nuits-Saint-Georges `Les Plateaux` 2015

Côte de Nuits, Burgundy, France



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Vincent Mongeard</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Bottle Sizes	<b>75cl</b>

### PRODUCER

Alexandre and his wife Justine are ninth-generation custodians of Domaine Mongeard-Mugneret, with Alexandre having taken over the winemaking in recent years. The domaine is located in Vosne-Romanée in the heart of the Côte de Nuits. Alexandre personally picks his own oak from Nièvre and the Tronçais forest in Allier. The oak is cured at the domaine for 18-24 months and a local cooper assembles the barrels for them.

### VINEYARDS

The Nuits St Georges vineyards consist predominantly of hollows and rising ground but there are also some plots, as is the case with the aptly named 'Les Plateaux', which are flat. The soils are a mixture of sedimentary layers dating back to the middle of the Jurassic period. Oligocene marls lie to the north of Nuits with clayey loams covering much of the area. These are combined with red loams on beds of flint as well as alluvial soils from the valley of the Meuzin, a small river which divides the Nuits vineyards to the north and south. The altitude of the vineyards does not exceed 265 metres and the average age of the vines is 30-45 years old. Harvesting is done exclusively by hand.

### VINTAGE

2015 was overall a good year with moderate rainfall followed by warm weather to aid ripening. A mild, wet winter replenished water reserves which was much needed with the hot, dry summer that followed. A few centimetres of rain in June, followed by a further centimetre or so in August, were critical to refresh the vineyards and ensure even ripening.

### VINIFICATION

The grapes were hand-sorted, destalked and underwent a cool pre-fermentation maceration at 12-14°C to extract colour and flavours. The must then underwent a cool fermentation on the skins for three to four weeks in order to preserve the freshness of the fruit. The wine was aged in 30-40% new French oak barrels.

### TASTING NOTES

Full and firm, with a deep intense colour and rich and complex aromas of cherries, blackcurrants and truffles. Earthy on the palate, with hints of spice. Very firm structure and an excellent balance between tannins, the rounded mouthfeel and a clean fresh acidity.