



**NUITS-SAINT-GEORGES 1<sup>ER</sup> CRU**  
**« CLOS DE THOREY »**  
**MONOPOLE**  
**2018**



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.

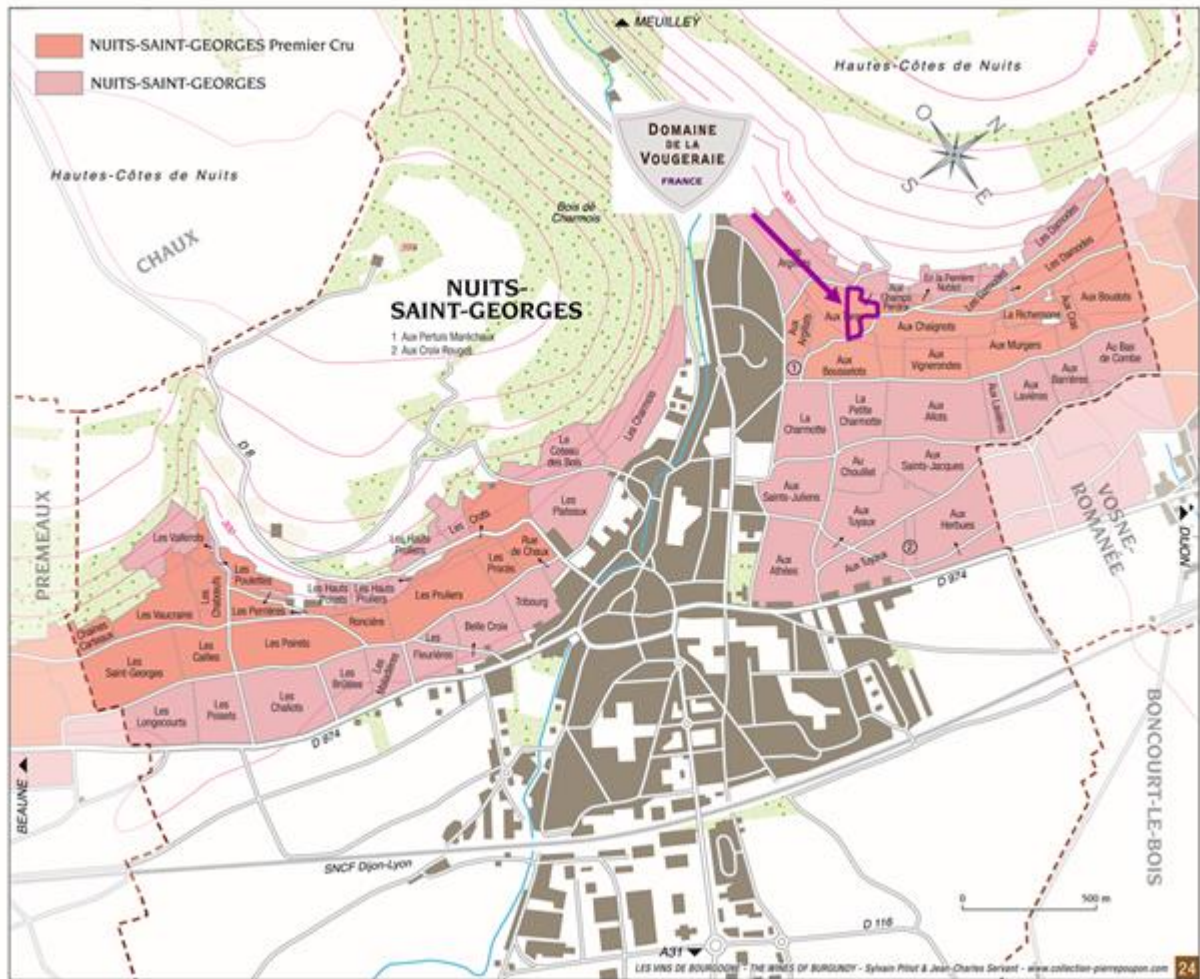
Organic agriculture: since 2012. Received official approval ECOCERT in 2015.

**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:** August 24<sup>th</sup> and September 10<sup>th</sup>, 2018 (root days).

Selection in the vineyard and on arrival in the winery.

**Yield:** 26 hl/ha

## VINIFICATION

16% 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: 17 days.

Light pumping-over until the end of vatting time.

Pressing with the vertical press.

## AGEING

**Length:** 18 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**

February 4<sup>th</sup> ,10<sup>th</sup> , 12<sup>th</sup> 2020 (root and fruit days).

By gravity.

Limited to 7468 bottles, 1200 magnums et 60 Jéroboams.