



**ARLEQUIN WINE MERCHANT**  
**ONE-BOTTLE CLUB AUGUST 2019**  
**HENRI GOUGES PREMIER CRU MONOPOLE**  
**'CLOS DES PORRETS ST-GEORGES'**  
**BURGUNDY, FRANCE 2010**

*Our One-Bottle wine club selection this month features a well-aged prestigious Red Burgundy, a Nuits-Saint-Georges Monopole Premier Cru from famed Burgundy producer Henri Gouges.*

**GRAPE VARIETY** 100% Pinot Noir

**WINEMAKER** Domaine Henri Gouges is considered by many to be the top domaine in Nuits-Saint-Georges. It was founded in 1920 by Monsieur Henri Gouges and by 1933 was producing, bottling and selling directly. Monsieur Gouges was one of the key people involved in the early effort at delineating the *crus* in Burgundy, and the domaine has remained an undivided family-owned property. The domaine consists of 36 acres of vineyards, of which 30 acres of *premier cru* vineyards has remained unchanged since the 1930's. Monsieur Gouges was known as “*le Gendarme de la Bourgogne*” not only because of his dealings with the AOC but also because his house in Nuits-Saint-Georges used to be the town police station. However, he understood the importance of giving consumers the confidence by guaranteeing the origin of his product and that could only happen through strict regulation.

**REGION & VINEYARD** The Nuits-Saint-Georges appellation is located in the Cote de Nuits, adjacent to and just south of Vosne-Romanee around the village of Nuits-Saint-George, a lively and historic town with centuries-old winemaking tradition. Most of the wine produced here is red, almost all of which is from Pinot Noir. The *monopole* Clos des Porrets St-Georges is a triangular-shaped 9 acre premier cru vineyard near the commune of Prémeaux that sits atop a former quarry. The stony pink limestone soil is rich in clay and calcareous scree, and wines from this vineyard tend to express an opulent elegance after only a few years in bottle.

**WINEMAKING** The house style here has evolved slowly over the years, following the succession of Gregory and Antoine Gouges from their fathers

Pierre and Christian. The main qualitative focus is the reflection of terroir through the use of organic viticulture, having converted all of the vineyards to organic starting in 2008. They emphasize that the goal is not for certification but simply to emphasize the terroir and the health of the vines and the quality of the wine. A new gravity-fed winery was built in 2007, leading to lower use of SO<sub>2</sub> and a less reductive winemaking style, but they still desire a more old fashioned *vin de garde* style, making decanting of the wines a must in their youth. The fruit is completely destemmed and after a light crushing the fruit is transferred to concrete vats, a brief cold soak follows and fermentation starts with native yeasts and continues for up to 10 days on the skins. The wine is then pressed and transferred into oak barrels, Tronçais oak of which no more than 20% is new.

**VINTAGE** 2010 was an exceptional year for red wines in the Cotes de Nuits, with a slow spring and a relatively cool and uneven summer followed by a warm September, so sorting was essential to producing quality wine. Yields were low, up to a third lower than average years, but acid levels and structure were excellent, and these wines have the ability to age for 10-20 years or beyond.

**TASTING NOTES** Lush and dense color with initial reductive aroma giving way to bright cherry and red fruits, spice box, clove and wood, with supple texture and fleshy fruit and a long complex finish. Ever changing and evolving in the glass, these wines open and finish on vastly different planes, giving you glimpses of Burgundy past, present and future.

**FOOD PAIRING** A lovely wine for pairing with your main course, serve with braised duck breast, a rich rib eye steak with red wine reduction, or with a terrine or duck liver mousse.