

# „Eger, the Hungarian Burgundy”

THE HOMETLAND OF CHARDONNAY AND PINOT NOIR

The Eger wine region resembles Burgundy, which is considered to be the best one in the world in many respects: at both places you can make top quality red and white wines, as the climate conditions are very similar; and what is more, the most excellent French top wines are reflected in the style and vinification technology of the wines of the Kovács Nimród Winery. According to the experts, the “harvest” of the two KNW terroirs of Eger (Nyilasmár and Nagyfai) is the spitting image of the fruitage of the Burgundian Pouilly-Fuissé and Musigny prestige terroirs.

*„We can say that we are really lucky because we own some of the best terroirs of the Eger wine region. The Nyilasmár- and Nagyfai-terroirs near Noszvaj resemble Pouilly-Fuissé and Musigny, the slightly warmer Burgundian terroirs, not only according to us, but in the view of Burgundy experts as well” – says Nimród Kovács, viticulturist from Eger. Not long ago, Nimród wrote a successful book about his adventurous life story. He made a thorough business plan, due to his previous career. After some in-depth analyses, he came to the conclusion that the aptness of Eger principally resembled that of Burgundy from among the great wine regions of the world; therefore, he bought some of the most excellent terroirs here.*



## The Cistercians are not mistaken

His conviction is corroborated by the fact that in the XII–XIII. centuries the French Cistercian monks from Burgundy had planted vines around Eger – moreover, they planted the very same varieties which had already paid off at home. All this certainly would not be relevant, had it not been

## MONOPOLE 777 PINOT NOIR 2013

The 2013 vintage is based upon the top quality 777 clone, and it is a worthy blend of the ripe fruitage of the Nyilasmár and Nagyfai terroirs, which give it a special quality. The 777 Dijon clone is an elegant, explosively fruity bomb of flavors, a true character.



been for the wines of Eger which conjure up Burgundian quality and elegance. But they are wines of that quality and excellence, so this is only possible because of this ancient relationship and the similar climate conditions besides the fact that the KNW consciously brings out the best in the terroirs resembling Burgundy: the winery uses such French clones and vinification technologies which the highest prestige French cellars do. The results support Nimród’s concept and sense of style so far.

the 777 clones, bred around Dijon, which reminds wine lovers and wine experts, who are familiar with Burgundy, of the best pinot-s of the Musigny appellation: the sophisticated, silky, fruity palate is made more exciting with an elegant leatheriness. This also means that we do not have to travel to Burgundy to take in the French way of living in the form of wine: the varieties and lots of the KNW invoke the greatest Burgundian wines while they remain so “Egrian”.

## Burgundian leather notes in the pinot

One example for that is the KNW’s application of the bâtonnage technology of gently stirring the lees in case of the chardonnay varietal in Hungary. The recipe worked out so well that by now it has become a brand of its own – with a small change in the letters – the Battonage. This chardonnay can be related to the ingratiating silky, fruity white wines of Pouilly-Fuissé – not by accident. The KNW’s pinot noir is similarly successful, especially the freshest, 2013 varietal of



THE NYILASMÁR TERROIR >

THE TUFF SOIL OF THE TERROIR  
GIVES A UNIQUE



## MONOPOLE BATTONAGE CHARDONNAY 2013

We have created our wine with the classical Burgundian technology of making chardonnay, the essences of which are fermentation in small oak barrels (French and Hungarian barrique) and aging on lees with stirring. Its unique mineral character has been shaped by the volcanic soil of selected terroirs, while its fresh elegance and vivid acids were developed by the cooler microclimate

