

CLOS DE L'ARLOT (BLANC) MONOPOLE

Nuits Saint Georges 1er Cru

2022



This wine is recognizable by its golden, brilliant and clear colour. The pleasure starts with the very fine nose which evokes white flowers and exotic fruit, honey and vanilla. It carries on in the mouth where one discovers a full, generous wine whose roundness, suppleness and freshness express the very notion of harmony. It concludes on a mineral note which sharpens its complexity.

VINTAGE CONDITIONS

After a mild, dry winter and the presence of a cold air mass at the beginning of April, spring-like conditions set in, causing rapid growth of vegetation. Flowering was rapid and clusters of grapes held the promise of a generous harvest. The exceptionally warm spring and timely rainfall allowed good ripening in scorching temperatures. Our Pinot Noir and Chardonnay nonetheless retained a surprising acidity, making them worthy representatives of Burgundy.

HARVEST

Ripeness checks were stepped up in mid-August and we noticed some blockages due to very high temperatures. This natural protection proved salutary, as sugar levels progressed slowly and acidity was preserved.

Harvesting took place from 26th to 31st August. Only the Hautes-Côtes de Nuits plot was harvested on 10th September. The weather was fine and the volumes unexpected. The estate's yield was 38hl/ha.

THE TERROIR

The terroir of the Clos de l'Arlet blanc is rugged and rocky. The hillsides are so steep that all work on the vines, often performed with the help of machinery, is done by hand here. Such painstaking work is necessary and worthwhile for this vineyard of unique quality and character.

VINIFICATION

The taste of tradition: for the Clos de l'Arlet blanc, aromas and flavours are extracted in the most natural way. It is fermented at low temperature to capture the best of the fruit character of the grapes and express the radiance of the great Chardonnay.

GRAPE VARIETIES

Chardonnay 100%

AGEING

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Ageing lasts 12 months in oak barrels, with 20% new barrels, and 3 months in vats before bottling.

TASTING NOTE

The first nose is worthy of a perfume, with all its aromatic complexity: exotic, fresh and mineral all at once. On the palate, creamy notes are subtly combined with the tannins of the wood ageing. This classy white wine will delight your taste buds both young and old.

Géraldine Godot, Technical Director (May 2024)

THE WEATHER

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