

CLOS DE L'ARLOT (BLANC) MONOPOLE

Nuits Saint Georges 1er Cru

2015



THE STYLE OF THE WINE

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.

DISCOVER MORE

- The taste of tradition: for the Clos de l'ArLOT 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. Ageing lasts 12 months in oak barrels, with 20% new barrels, and 3 months in vats before bottling.
- The particularly striking and seductive thing about this exceptional white wine is its tension, the rich contrast between the firmness and opulence. It perfectly illustrates the idea of a classic burgundy, made without any concession to fashion. It modulates the fruit and makes it play on the length of the mouth, to animate its originality and impose its seductiveness.
- The grapes which come from young vines are vinified separately and make up a cuvée labelled La Gerbotte, Nuits Saint Georges Blanc.

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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.

TASTING NOTE

Limpid and brilliant yellow in colour. The nose presents pleasing hints of petrol, then after breathing expresses subtle and delicate aromas of flowers, citrus, apricot and white peach. This is intermingled with lightly woody notes. The palate is even more complex, enhancing the aromas perceived on the nose. Round, rich and generous, it is a fleshy wine that is above all elegantly well-balanced, combining freshness and sweet mellowness. This racy wine is worth waiting for.

THE WEATHER

2015 was among the most precocious vintages of recent years. The vines progressed quickly in the warm springtime temperatures, despite pressure from powdery mildew through to July. Ripening began in mid-July, with temperatures exceeding 35°C. The month of August saw the arrival of much-needed rainfall, which fortunately did not delay ripening.

THE HARVEST

3-4 September for the whites; 4-9 September for the reds.

THE GRAPES

The month of June was the hottest since 2003, leading to flower abortion on certain plots. This vintage stands out for its excellent sanitary condition, requiring little sorting, and excellent phenolic maturity. The profusion of healthy clusters meant that for many appellations the full crop could be used for vinification. However, with a harvest of 24 hl/ha, yields were below average.