

## CLOS DE L'ARLOT (BLANC) MONOPOLE

Nuits Saint Georges 1er Cru

2016



### 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

Clos de l'Arlet 2016 white initially reveals a delicate bouquet with aromas of lemon and Granny Smith apples, leading into subtle tropical notes such as guava, then peach. The well-balanced palate is harmonious with aromas of white peach, rounded off by light notes of apricot and fresh ginger.

This 2016 wine is concentrated, with delicate acidity, and highly precise.

### THE WEATHER

Vintages come and go, and no two are alike. The winter of 2015-16 was the warmest since 1900. The seasons were displaced, with winter temperatures arriving in March, three months late. The night of 26 to 27 April was a turning point: frost struck the shoots and first leaves. After abundant rainfall during the first six months, summer arrived in July and the onset of ripening began in mid-August with conditions that were at last dry, allowing the grapes to finish maturing in September.

### THE HARVEST

The harvest took place from 27th September to 2nd October.

### THE GRAPES

July was salutary and allowed recovery from the rainy weather with conditions that were favourable for good grape maturity. Despite a low yield, the 2016 vintage is of good quality; this was a happy outcome given the difficult climatic conditions at the beginning of the season.

2016