

CLOS DE L'ARLOT (BLANC) MONOPOLE

Nuits Saint Georges 1er Cru

2018



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

The nose is racy and ripe with characteristic notes of apricot and pineapple. The palate presents aromas of flowers, lemon, orange peel and pear liqueur. The oakiness is splendid. This is an intense, deep wine without heaviness. It is a fine wine, powerful yet delicate.

Géraldine Godot, Technical Director (August 2020)

THE WEATHER

After a very rainy winter and early spring, bud break arrived fast in mid-April. Blossoming took place over several days at the end of May, and warm, dry weather set in from mid-June. In Premeaux-Prisse, July was marked by three heavy storms, of which two were hailstorms. The vines were heavily impacted and dramatic mudflows left their mark on the village and its people. The season ended serenely, with a sunny August that allowed the grapes to reach full maturity.

THE HARVEST

The harvest took place from September 1st to 7th, in excellent weather conditions.

THE GRAPES

The vines developed early, in unpredictable conditions. Due to the hail, all the grapes were sorted on the vibrating table, even the whites, in order to eliminate any that were dry or damaged. Particular care was taken to optimise a wonderful harvest.

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