

CLOS DE L'ARLOT (BLANC) MONOPOLE

Nuits Saint Georges 1er Cru

2019



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'Arlot 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 bouquet suggests muscat and also reveals notes of apricot and pineapple, coupled with the freshness of rose petals and a nutty voracity. Aromas of citrus zest, flowers, and brioche mingle on the palate. It is a rich, sunny wine, balanced by the salinity and mineral quality of the terroir.

Géraldine Godot, Technical Director (June 2021)

THE WEATHER

After a mild winter, the vine growing cycle started early and the mid-bud break stage was reached in early April. This cool spring was not conducive to growth, which then slowed down. Flowering started in June and lasted for three weeks. A warm summer set in with recurrent heatwaves and a lack of rainfall, the vines held up and veraison started slowly in late July. It continued with a little redeeming rainfall in August, and ripening developed with very favourable weather.

THE HARVEST

The harvest took place from September 12th to 17th, in excellent weather conditions.

THE GRAPES

Moderate temperatures allowed the grapes to mature well, resulting in a harvest of exceptional quality. We benefited from the cool mornings to harvest Chardonnay. The quality of the Pinot noir grapes was obvious, with excellent grape soundness and an almost perfect balance of sugar and acid. This 2019 vintage will undoubtedly be fabulous.