

## CLOS DE L'ARLOT MONOPOLE

Nuits Saint Georges 1er Cru

2015



### THE STYLE OF THE WINE

The finesse and elegance of this wine convey an irresistible impression of immediate pleasure. It starts off with a radiant, complex bouquet with a combination of notes of raspberries, red currants, cherries and strawberries with floral nuances. The dialogue continues in the mouth with the discovery of a red wine with a delicate, elegant structure and good underlying concentration. This is a well-balanced wine with supple tannins which wins one over with its never-ending length, which emphasizes the red fruit flavours.

### DISCOVER MORE

- The two hectares of Clos de l'Arlot red are composed of two very distinct types of soil: at the top, white oolite on which young vines are planted; at the bottom, marl containing *ostrea acuminata* where some of the old vines are grown.
- Traditional vinification: A manual harvest, minimal vatting, pumping over and punching down without excess to reveal the full finesse of this great terroir. The wines are aged for 15 months in oak barrels, with a maximum of 45% new barrels, and 3 months in vats before bottling.
- Only grapes from the oldest vines are included in the Clos de l'Arlot red cuvée. The wines from the young vines make up a blend with the Nuits Saint Georges Premier Cru label, Cuvée Mont des Oiseaux, a sensual, fruit-laden wine.

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### THE TERROIR

A complex terroir with microclimates and varied soils: marl with *ostrea acuminata*, Premeaux limestone and white oolite. The Clos de l'Arlot is unusual for being planted on the site of a former quarry, giving it the shape of an amphitheatre. Its name comes from the spring that rises at the bottom of the plot and flows into the Courtavaux a little lower down.

### TASTING NOTE

Deep purple in colour, with a delicately floral nose that is spicy and remarkably elegant, presenting notes of crushed strawberry, blackcurrant and violet. The ethereal, velvety palate is very concentrated and creamy, offering depth and length. The finish is elegant, clean and serious, auguring well for the future of this magnificently dense wine.

### 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.

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