

CLOS DE L'ARLOT MONOPOLE

Nuits Saint Georges 1er Cru

2016



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

The delicate and precise nose reveals notes of blackcurrant, crushed strawberry and rose petals. The palate is elegant with silky tannins, a hint of graphite and a blend of black and red fruits that give it great class.

With an impressive persistence in the mouth, this Clos de l'Arlot has an incredible depth and will benefit from several years in the bottle.

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.

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