

## CLOS DE L'ARLOT MONOPOLE

Nuits Saint Georges 1er Cru

2018



### 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 nose needs time to open up, and for the aromas of black fruit to emerge, as well as mentholated, spicy notes. The palate has opulent flavours and fairly firm tannins that give it impressive backbone. As in 2017, the wine is more full-bodied and direct than in previous years, with an incredible depth that makes it supremely delicious.

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-Prissey, 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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