

CLOS DE L'ARLOT MONOPOLE

Nuits Saint Georges 1er Cru

2019



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 superbly complex bouquet bursts with notes of strawberry, blackberry, rose, as well as spices, citrus, oregano, and garrigue. The palate brings out the fullness of its character through aromas enhanced by a hint of mint and the silky structure of its tannins. The ageing of this racy wine will bring out all its energy and elegance, but already its finesse is there to be relished.

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.

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