

CLOS DE L'ARLOT MONOPOLE

Nuits Saint Georges 1er Cru

2022



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 is fine, open, dense and both intensely fruity and floral. The subtle woodiness adds a touch of elegance to the notes of roses and peonies. The palate is powdery and silky. This is a full-bodied, supple wine with delicate tannins and great elegance.

Géraldine Godot, Technical Director (May 2024)

THE WEATHER

After a mild, dry winter and the presence of a cold air mass at the beginning of April, spring-like conditions set in, causing rapid growth of vegetation. Flowering was rapid and clusters of grapes held the promise of a generous harvest. The exceptionally warm spring and timely rainfall allowed good ripening in scorching temperatures. Our Pinot Noir and Chardonnay nonetheless retained a surprising acidity, making them worthy representatives of Burgundy.

THE HARVEST

Ripeness checks were stepped up in mid-August and we noticed some blockages due to very high temperatures. This natural protection proved salutary, as sugar levels progressed slowly and acidity was preserved.

Harvesting took place from 26th to 31st August. Only the Hautes-Côtes de Nuits plot was harvested on 10th September. The weather was fine and the volumes unexpected. The estate's yield was 38hl/ha.

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