DOMAINE DE L'ARLOT

LE MONT

Bourgogne Hautes-Côtes de Nuits

2016

THE STYLE OF THE WINE

The Bourgogne Hautes-Côtes de Nuits appellation is on a roll, and offers fresh wines that can be drunk straight away. This Pinot Noir is cherry red in colour, with ruby glints. Depending on the year, the nose may evoke notes of cherry, blackcurrant, raspberry, wild strawberry, sloe and redcurrant, with light aromas of mint, liquorice, pepper and tobacco. The attack is supple and strong on the palate, with the texture of fleshy fruity and crisp, sometimes more full-bodied tannins. The finish is fresher, with notes of menthol and liquorice, which can develop into spicy aromas.

THE TERROIR

The Bourgogne Hautes-Côtes de Nuits appellation is favourable for the expression of the two Burgundy grape varieties.
Located above the village of Premeaux-Prissey, the single plot of 1 hectare facing south-east overlooks the hillside at 400 metres above sea level and is located just above our Clos des Forêts Saint Georges, facing east.
The vines are co-planted and the Pinot Noir covers an area of 0.33 hectares in a shallow layer of stony soil with a mixture of sand, clay and silt.

DISCOVER MORE

- Planted in 2007 with fine grafted vine plants, this young vineyard is developing and just waiting for the chance to express itself.

- Ageing in barrels, with 20 to 25 % of new barrels. Bottling takes place after 12 months of ageing.

- The Bourgogne Hautes-Côtes de Nuits vineyard lies parallel to the Côte de Nuits, from Gevrey-Chambertin to the Bois de Corton. The appellation is restricted to still white, red and rosé wines produced in the area, which was defined in 1961 and covers 19 municipalities. The vineyard underwent a period of expansion linked to economic growth throughout the 19th century, until phylloxera struck. Between 1910 and 1936, almost half of the vineyard disappeared. Since the 1950s it has taken two generations of winegrowers working with mixed crops to patiently and bravely reconquer the vanished plots. The current generation is continuing this effort and is putting the wines once more in the limelight.

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FOOD PAIRINGS

Its fleshy fruit flavours and crisp structure make it an ideal accompaniment to dishes, such as beef fondue, country salad, chicken skewers with herbs or even aperitifs served with mushroom terrine canapes. The more powerful wines are a wonderful accompaniment to pork tenderloin and stuffed mushrooms, chicken émincé with mushrooms, and grilled beef steak with pepper. For cheese, try it with a mature Soumaintrain, Reblochon or Morbier. It displays surprising vitality when served with a cherry clafouti or a red fruit gratin.

TASTING NOTE

This wine has a ruby colour. The nose leads straight into a harmonious bouquet of blackberry and raspberry aromas, heralding great generosity. The palate is clean and expressive with notes of underbrush that enhance the wine's complexity and freshness. With great structure, this wine is subtle but long and tender on the finish.

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.