
LE MONT (BLANC)

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. Depending on the year, Chardonnay reveals notes of lemon, peach, hazelnut, acacia flowers and linden, and is sometimes more generous with hawthorn flowers, pear, pineapple and almond. The palate presents a nice balance between freshness and fruit-filled roundness, offering a well-integrated and salty finish, most often marked by aromas of lemon and tropical fruit.

DISCOVER MORE

- Planted in 2012 with fine grafted vine plants, this young vineyard is developing and just waiting for the chance to express itself.

- Ageing in barrels, with less than 15 % 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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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 Chardonnay covers an area of 0.66 hectares in a shallow layer of stony soil with a mixture of sand, clay and silt.

TASTING NOTE

This first vintage released of Hautes-Côtes de Nuits blanc is an enjoyable wine. Clear in colour, its expressive nose is bursting with fruit. Muscat-like, honeyed notes coat the palate, bringing a beautifully balanced sweetness, with acidity that lengthens the finish with great freshness. An instant delight for the palate.

FOOD PAIRINGS

Its lively, harmonious personality is perfect for aperitifs. Its freshness is intensified by seafood, marinated salmon and roasted fish with vegetables. Rounder wines with exotic aromas are an ideal match for fresh foie gras with fleur de sel, pasta with salmon, fish in sauce or poultry in cream. Creamy soft cheeses, goat cheese with honey, Chaource and Comté suit it well.

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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DOMAINE  DE L'ARLOT

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