

---

## LE MONT (BLANC)

Bourgogne Hautes-Côtes de Nuits

2018

---



### 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.

---

## LE MONT (BLANC)

Bourgogne Hautes-Côtes de Nuits

2018

---

### 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

The nose is surprising, with notes of muscat grape, grapefruit, melon and citrus peel. The mineral and salty palate is intense and vibrant. The finish is pleasant and refreshing.

Géraldine Godot, Technical Director (August 2020)

### 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

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.

DOMAINE  DE L'ARLOT

---

LE MONT (BLANC)

Bourgogne Hautes-Côtes de Nuits

2018

---