

CLOS DE L'ARLOT (BLANC) MONOPOLE

Nuits Saint Georges 1er Cru

2021



THE STYLE OF THE WINE

This wine is recognizable by its golden, brilliant and clear colour. The pleasure starts with the very fine nose which evokes white flowers and exotic fruit, honey and vanilla. It carries on in the mouth where one discovers a full, generous wine whose roundness, suppleness and freshness express the very notion of harmony. It concludes on a mineral note which sharpens its complexity.

THE TERROIR

The terroir of the Clos de l'Arlot blanc is rugged and rocky. The hillsides are so steep that all work on the vines, often performed with the help of machinery, is done by hand here. Such painstaking work is necessary and worthwhile for this vineyard of unique quality and character.

DISCOVER MORE

- The taste of tradition: for the Clos de l'Arlot blanc, aromas and flavours are extracted in the most natural way. It is fermented at low temperature to capture the best of the fruit character of the grapes and express the radiance of the great Chardonnay. Ageing lasts 12 months in oak barrels, with 20% new barrels, and 3 months in vats before bottling.
- The particularly striking and seductive thing about this exceptional white wine is its tension, the rich contrast between the firmness and opulence. It perfectly illustrates the idea of a classic burgundy, made without any concession to fashion. It modulates the fruit and makes it play on the length of the mouth, to animate its originality and impose its seductiveness.
- The grapes which come from young vines are vinified separately and make up a cuvée labelled La Gerbotte, Nuits Saint Georges Blanc.

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TASTING NOTE

The nose is precise and direct with notes of ripe citrus, apricot and pineapple, typical of our estate. The enveloping beginning of the mouth is very silky, with an exquisite balance between minerality, unctuousness, fruit and flowers, ending on a long and subtle finish. Lots of elegance and persistence for this wine which can be enjoyed young or in a few years.

Géraldine Godot, Technical Director (April 2023)

THE WEATHER

After a mild winter, the vine started its growing cycle early, in March, as it did in 2020. Everything suddenly changed with the three consecutive nights of frost from 5th to 8th April. Our Chardonnay vines were severely impacted, but our Pinot Noir vines withstood well, with very little loss. The growing cycle made a timid recovery and caught up in June thanks to the accumulation of water and the rise in temperatures. Flowering began in mid-June. The first grapes appeared at the end of July, and ripening continued throughout the season, although inconsistently between the Pinot and Chardonnay plots.

THE HARVEST

The harvest took place from 20th to 25th September, with cool, sunny weather.

THE GRAPES

All the grapes were carefully sorted to ensure that only healthy grapes were vatted and pressed. Due to the difficult weather conditions in 2021, ripening happened slowly. Fortunately, the heat and the wind at the beginning of September were beneficial to the process. The 2021 vintage promises to be elegant, fresh and typical of Burgundy.

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