

## LE MILLÉSIME 2013

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The difficult weather conditions during 2013 called on every aspect of the winegrower's craft and required meticulous care of the vines. 2013 was not only one of the latest harvests of the last 30 years but its low yields also hold the promise of a high quality vintage: fresh and generous from the young vines and amazingly intense, deep and aromatic from the old vines.

### **The changing seasons**

Difficult weather conditions clearly had an impact on work in the vineyard. All Domaine de l'Arlot staff adapted well to the situation and came up with custom-made solutions to obtain the best results from a difficult year.

Following the same pattern as the preceding autumn and winter, spring was cool and wet with little sunshine. The consequences of this were: late bud break, a negative effect on bud fruitfulness (before flowering, the growth of inflorescence is disturbed, turning into a tendril instead of a flower) and greater susceptibility to downy mildew and powdery mildew. Rain also hindered operations for phytosanitary treatment. The second treatment was entirely manual, using backpack sprayers, as the ground was waterlogged and therefore inaccessible to tractors. These difficult conditions disrupted flowering, in particular at Premeaux where there was significant *coulure*, or blossom drop.

A warm and sunny summer with little rainfall helped the vines develop well. By harvest time the mature grapes had developed thick, high quality skins.

Conditions in September were unstable, cool and wet again, leading to the development of grey rot. In spite of the leaf thinning carried out in July, some vines were seriously affected.

### **Late harvests**

The last Côte de Nuits harvest starting in October goes back to 1984, exactly 29 years ago. This year it took place from 2 to 10 October (apart from the small Montrecul vineyard, harvested on 26 September). The harvest kicked off with the white grapes followed by the youngest vines in the Clos des Forêts, and continued with our Romanée Saint Vivant plot on 7 October. It drew to a close with the oldest vines in the Clos de l'Arlot and the Clos des Forêts.

Although the yield was low this year, that must be qualified. It is certainly 30% less than in a normal year, but it is nonetheless 15% more than the 2012 harvest. It should also be noted that yields at Les Suchots (35hl/hectare) and Romanée Saint Vivant (34hl/hectare) were at normal levels. On the other hand, the more difficult conditions at Premeaux had greater repercussions, with low yields intensified by uncompromising grape selection.

### **First impressions on fermentation**

After nearly three weeks of steady fermentation the reds were drawn off, proving to be colourful, precise, lively and nervous. They present great texture with a backbone of fine tannins. We will have to wait until malolactic fermentation next spring to learn more. The whites, which are reaching the end of the alcoholic fermentation stage, are already demonstrating fine acidic balance with great tautness and freshness, and frank, clean fermentation aromas.

More than most years the 2013 vintage, with its delicate and extreme character, calls on all the winegrower's experience and expertise. Thanks to low yields and unremitting work by the estate's staff, 2013 is a very interesting year that we look forward to seeing develop during the aging process. It already faultlessly expresses every nuance of our various terroirs, with precision and purity.

## 2013 weather report

### Wet autumn, wet winter

From October to March +30% rainfall, -2.8°C and -30% sunshine (compared to seasonal averages)  
January a record: only 15 hours of sunshine

### A cool and very wet spring

4 and 5 May flooding in Burgundy  
24 and 25 May a very late cold snap, +2°C at sunrise  
We narrowly avoided a spring frost.

### A summer of ups and downs

July and August warm and sunny with little rainfall  
From 22 to 27 July heat wave  
23 July a hailstorm devastated over 1,100 hectares of the Côte de Beaune vineyard. 6 mm of rain on the same day at Premeaux.  
September cool and wet  
15 September the *veraison* stage of ripening was reached later than usual

### Grape harvest

2 to 10 October The grape harvest took place (apart from the small Montrecul vineyard, which was harvested on 26 September).

