
CUVÉE LE PETIT ARLOT

Nuits Saint Georges

2014



THE STYLE OF THE WINE

This is above all a Nuits Saint Georges marked by its origin in the terroir of the Clos de l'Arlet. It already has its characteristics: a very aromatic nose with touches of flowers, spices and tobacco. Soft and delicate, it distinguishes itself by its finesse, freshness and elegance. It is a wine for pleasure with a maturity and characteristic crispness and reveals itself with sincerity and simplicity.

THE TERROIR

The Petit Arlot comes from the youngest Clos de l'Arlet rouge vines which were planted from 1998 to 2000). It could naturally claim the appellation Nuits Saint Georges premier Cru. However the Domaine has chosen to classify it under the appellation Nuits Saint Georges Village, to give time for the roots to reach down deep into the subsoil and for it to fully express all the elegance and fullness of this great terroir. Located in the upper part of the Clos, the soil is not very deep and lies on hard Premeaux limestone and white oolite.

DISCOVER MORE

A microclimate

The level of ripeness is always high in this part of the Clos de l'Arlet. This is because the Petit Arlot lies above a natural amphitheatre and under a wall 2 m high. These local topographical factors maximize sunshine right from sunrise and all through the day. The vines ripen a few days earlier than their counterparts at the bottom of the Clos and we often start off with this plot when picking the reds.

CUVÉE LE PETIT ARLOT

Nuits Saint Georges

2014

TASTING NOTE

Purple colour. A light, ethereal bouquet with floral notes.

The wine reveals its delicate texture on the palate with strawberry and liquorice flavours, ending on nice mellow tannins.

THE WEATHER

The warm, dry spring came early this year, bringing budburst forward, followed by flowering in June. The cool, damp summer was then made up for by ideal conditions in September to ripen off the grapes nicely.

THE HARVEST

We brought in this year's harvest in two phases in order to make the most of the excellent ripening conditions. The grapes for the white wines were picked on 11 and 12 September. After a two-day break, we harvested the reds from 15 to 20 September.

THE GRAPES

September boosted the concentration of the grapes in sugar, aromas and tannins, making for a vintage with lots of fruit flavours. The harvest was reasonably good, although slightly smaller than average with a yield just below the 30hl/ha mark.

4
1
0
2