



Clos de Tart

GRAND CRU

MONOPOLE

2011



Summary of the vintage

Weather conditions for year 2011 were whimsical and unpredictable.

Sunlight was above average during spring and accelerated the whole process: bud burst, flowering (25th May) and harvesting occurred surprisingly early, in spite of a relatively rainy summer. As early as 20th August, you could see harvesters in some plots of the Côte.

Nice dry and warm weather conditions only reappeared at the end of August. This change in climatic conditions encouraged the team at the Clos de Tart to wait patiently to decide on the right time to harvest.

Picking was postponed until 8th September when grape maturity - both physiological (sugar levels, acidity) and phenolic (tannins, anthocyanins) was complete.

Tasting Notes

The Clos de Tart 2011 is a charming and particularly fragrant wine. It has aromas of red fruits, spices and wild herbs on the nose with attractive floral notes. Smooth and rich with fine tannins and a long finish.

- Full bloom

25th May

- Harvest

8h - 12th September

- Yield

28 hl/ha

- ABV

14%

- pH

3.52

- End of malolactic
fermentation

May 2012

- Ageing

17 months

- Bottling

February 2013