



Clos de Tart

GRAND CRU

MONOPOLE

2013



Summary of the vintage

2013, like the 3 years that preceded it, was a difficult year.

The vines had to face a number of challenges, including - what climate specialists called - the wettest spring for more than a century.

The vines flowered about 2-3 weeks late, meaning that 2013 was shaping up to be the latest vintage in 20 years. The bad weather before and during flowering led to shot and shattered berries as well as the transformation of some bunches into tendrils. Consequently, we expected yields at harvest to be low.

Fortunately, Clos de Tart was not impacted by the hailstorm on 23rd July that caused a lot of damage in the Côte de Beaune.

The berries only started to change colour after 15th August when hot and sunny weather arrived.

Cool and wet conditions returned in September engendering a slow ripening process.

Despite all of these difficulties, we were still able to harvest perfectly ripe berries thanks to the unrelenting efforts of our teams and, of course, the greatness of our terroir.

We started picking very late, on 8th October, and finished 4 days later.

Tasting Notes

This Clos de Tart has a wonderfully complex nose with fresh red fruits (raspberry, cherry) and black berries, beguiling floral notes and spicy, liquorice hints. On the palate it is incredibly silky and elegant with great concentration and a long finale.

- Full bloom

28th June

- Harvest

8th - 12th October

- Yield

23.6 hL/ha

- ABV

13.5%

- pH

3.54

- Ageing

16 months