



Clos de Tart

GRAND CRU

MONOPOLE

2014



Summary of the vintage

Despite changeable weather through the season, this is a charming vintage.

Due to a mild winter and equally warm spring (+1.6°C higher than average temperatures in the first six months), bud break was early (27th March) and vegetative growth continued at a rapid pace.

Uncommonly good conditions early June similarly lead to an early flowering (4th June).

Clos de Tart fortuitously avoided the hail storm of 28th June that struck some estates in the Côte de Nuits and the Côte de Beaune.

July and August were cold with significant cloud cover which slowed down the ripening of the grapes. Thankfully, a brisk North wind in September brought with it dry, sunny and cool weather enabling the grapes to reach maturity in optimal conditions.

We started harvesting on 18th September and finished 5 days later.

Tasting Notes

2014 is a charming and elegant vintage in which Pinot Noir really shows its ability to give great wines despite the difficult conditions. This Clos de Tart is intensely aromatic with red fruits and spices on the nose. It has a lovely freshness on the palate with ripe tannins.

- Full bloom

5th and 6th of June

- Harvest

18th - 22nd September

- Yield

31 hL/ha

- ABV

14%

- pH

3.58

- En do^f malolactic
fermentation

June 2015

- Ageing

17 months

- Bottling

March 2016