



Clos de Tart

GRAND CRU

MONOPOLE

2015



Summary of the vintage

2015 was an early and sunny year but still the vines did not suffer from drought.

After budburst on April 8th, the vines developed rapidly. Flowering took place between the 3rd and 5th of June in perfect weather.

June, July and August were very warm and dry months with several heat waves (+1.8°C above average temperatures and -35% rainfall). Fortunately, thanks to vine training methods limiting the grapes direct exposure to sunlight and a wet August, the vines were able to withstand these difficult conditions.

A cooler and sunny September was ideal for the ripening process, preserving the acidity and giving a great freshness to the wines.

Harvesting took place serenely from 5th to 8th September under clement skies.

Tasting Notes

The Clos de Tart 2015 is a great powerful wine, racy, well-balanced and juicy. Very fragrant on the nose, it has a wonderful bouquet of ripe red and black fruit with spicy notes and some floral hints. Upon tasting, what is striking is its density and concentration, underlined by delicate tannins and a wonderful crispness. The long finish is very complex with a mineral note.

- Full bloom

3rd - 5th June

- Harvest

5th - 8th September

- Yield

22 hL/ha

- ABV

13.5%

- pH

3.63

- End of malolactic
fermentation

June 2016

- Ageing

19 months

- Bottling

April 2017