



Clos de Tart

GRAND CRU

MONOPOLE

2016



Summary of the vintage

Whilst the winter of 2015-2016 was very mild, cool conditions prevailed in early spring.

After budburst on the 10th April, a night of devastating spring frost occurred on the 27th April. Fortunately, at Clos de Tart, very little damage could be seen on the vines, though yields throughout Burgundy were badly hit.

Rainfall was 40% above average in May and June which encouraged the development of cryptogamic diseases.

Full flowering took place on 21st June.

The summer months were warm and dry, stopping the progression of mildew and allowing the grapes to ripen fully in excellent, nearly perfect, conditions.

Harvesting took place from 28th September until 3rd October, like in 2010. The grapes were healthy and required very little sorting.

Tasting Notes

Deep ruby red robe. Very complex nose with a wide range of fragrances: fruit (wild strawberry) mixed with flowery hints (rose, lilac), spice (pepper), tobacco and herbal tea nuances. A dense, ample, full-bodied yet ethereal mouthfeel. Fleshy and silky tannins lightly coat your palate culminating in a long and caressing finish. A powerful wine, elegant, delicious and seductive.

- Full bloom

22nd June

- Harvest

28th September - 3rd
October

- Yield

35 hL/ha

- ABV

13.5%

- pH

3.7

- End of malolactic
fermentation

June 2017

- Ageing

17 months

- Bottling

April 2018