



# Clos de Tart

GRAND CRU

MONOPOLE

2017

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## Summary of the vintage

2017 is part of a series of what we can call 'early' vintages that have been recurrent in the region since 2003.

After a rather cold winter, we had the hottest March on record since 1957.

Consequently, bud break started early on 30th March.

Despite a worrying cold spell in April that reignited frost-fears, spring was mainly summery and this encouraged very quick vegetative growth.

The vines were in bloom on 2nd June, marking the start of a summer which turned out to be very fine and sunny.

Harvest began on 6th September and finished 4 days later. The harvested grapes were superb, very healthy with relatively thick skins and a beautiful aromatic spectrum.

## Tasting Notes

Compared to 2016 - a vintage that shows all the traits of a concentrated year - the hallmarks of 2017 are its elegance and freshness. It has a lovely depth and a complex aromatic spectrum with both fruity (red fruits that show more blackberry hints with aeration) and floral (notably violet and rose) notes. with a very precise structure, characteristic of Clos de Tart in its best years.

- Full bloom

5th June

- Harvest

6th-10th September

- Yield

32 hL/ha

- ABV

13.5%

- pH

3.7

- End of malolactic  
fermentation

June 2018

- Ageing

19 months barrel + 1  
month in tank

- Bottling

May 2019