

## Le Petit Arlot 2002

### Nuits Saint Georges

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#### | The Style of the Wine

This is above all a Nuits Saint Georges marked by its origin in the terroir of the Clos de l'Arlot. It already has its characteristics: a very aromatic nose with touches of flowers, spices and tobacco. Soft and delicate, it distinguishes itself by its finesse, freshness and elegance. It is a wine for pleasure with a maturity and characteristic crispness and reveals itself with sincerity and simplicity.

#### | The Terroir

The Petit Arlot comes from the youngest Clos de l'Arlot rouge vines which were planted from 1998 to 2000). It could naturally claim the appellation Nuits Saint Georges premier Cru. However the Domaine has chosen to classify it under the appellation Nuits Saint Georges Village, to give time for the roots to reach down deep into the subsoil and for it to fully express all the elegance and fullness of this great terroir. Located in the upper part of the Clos, the soil is not very deep and lies on hard Premeaux limestone and white oolite.

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A microclimate

The level of ripeness is always high in this part of the Clos de l'Arlot. This is because the Petit Arlot lies above a natural amphitheatre and under a wall 2 m high. These local topographical factors maximize sunshine right from sunrise and all through the day. The vines ripen a few days earlier than their counterparts at the bottom of the Clos and we often start off with this plot when picking the reds.



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#### The Weather

Particularly cold weather at the beginning of winter, quite a dry spring and summer, then hot weather and storms at the end of August. The weather turned fine on September 10th and lasted until harvesting.

#### The Harvest

Lovely dry weather, good for ripeness. It was an ideal harvest, which took place from September 16th to 22nd.

#### The Grapes

Yields were not very high, but the grapes had thick skins and their high levels of sugar showed that it was going to be a high-quality vintage.