



Clos de Tart

GRAND CRU
MONOPOLE

La FORGE de TART 1er Cru Morey-Saint-Denis, Côte de Nuits

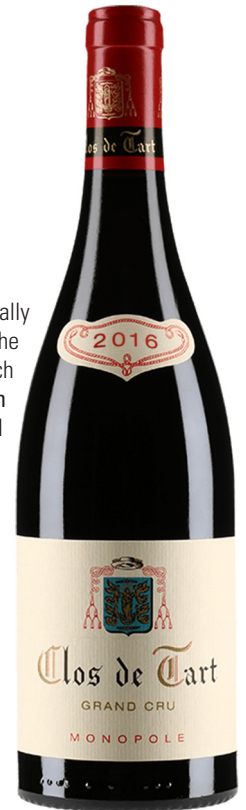
La Forge de Tart is produced from the monopole's younger vines, plants up to 20 years of age destined to eventually contribute their fruit to the Grand Cru. In its own right one of Morey-Saint-Denis' finest 1er Cru. Benefitting from the same viticultural practices, winemaking and aging regime as the Grand Cru, this Pinot Noir consequently echoes much of that bottling's delicate red fruit and violet scents. **La Forge de Tart** is splendid, character-driven Pinot Noir from a historic, long-revered Grand Cru Côte de Nuits vineyard in a spectacular vintage, cultivated, harvested and vinified organically and biodynamically by a team pushing the boundaries of prestige viticulture.

CLOS de TART Grand Cru Monopole

Founded in **1141** by the Tart Abbey Bernardine Sisters, a branch of the nearby Cistercian congregation, the Clos de Tart Grand Cru monopole is now 877 years old, demonstrably Burgundy's original cult red. The 7.5-hectare parcel in Morey-Saint-Denis has had only 3 owners in almost 9 centuries and, since its creation in 1141, the Clos has never been divided. This is Burgundy's largest coherent Grand Cru monopole, and the wines produced from this extraordinary property have long performed competitively against the top 2 or 3 bottlings in the entire Côte d'Or.

The Pinaults purchased Clos de Tart in 2017, a stunning jewel even in a portfolio exclusively dedicated to the planet's most remarkable wine properties. The family also owns **Château Latour** in Pauillac, the important and quintessentially New World **Eisele Vineyard**, Vosne-Romanée's great **Domaine d'Eugenie** (née René Engel), and **Château-Grillet**, the almost mythical Viognier monopole within Condrieu and one of France's smallest yet most revered appellations.

> ORGANIC  BIODYNAMIC <



60% whole-cluster fermentation, 17 months in 80% new oak. Winemaker **Jacques Devauges** describes the **2016** vintage as something of a roller coaster: "The frost was on 27 April. It could have been worse because the winter had been warm; in fact, February was the warmest in 136 years. This meant that the vines were budding, and this was concerning. Thankfully, March was cooler, so this retarded bud-burst. If March had been as warm as February, then the frost would have been worse. There was a small area of frost at the back of the buildings. Cold air descended and damaged the buds. It is the rapid increase in temperature that causes the damage, but here, the fog made it much slower. There was a lot of mildew pressure. From April to June it was constantly raining. In May and June there were 25 days of rain, almost every other day. In 24 hours, you could have 5 to 6 showers with sun in between, so each one risked a new contamination of mildew.

It was so aggressive. One thing I never saw was mildew on the shoot itself. There was a black ring [where mildew attacked] and then above this the shoot would shatter like glass. On 14 June, we had just one afternoon to spray, and I asked myself whether we should revert to chemical spray. I spoke with the Mommessin family, and we decided to remain biodynamic and organic. Looking back, even if we had used sprays it would have been too late. Then July and August were very sunny, and the end of August was in fact too dry. Then there was some good rain, and it ended up being a beautiful vintage. The crop ended up healthy, with thick skins and good balance in the grapes in terms of natural alcohol, between 13.1% and 13.6% natural alcohol. We commenced picking on 28 September, the same date as in 2010. We cropped at 35 hl/ha, which was great since the average is 25 hl/ha. It is the largest since 1999..."

WA: 97-99pts "The 2016 Clos de Tart Grand Cru was assessed from a blend of all the component parts (except the young vines) that I previously tasted separately, as I have done over the last decade. The final blend will be 80% new oak, whereas my sample contained 100%, although this was discrete and enmeshed with the fruit. It has a fascinating bouquet, much more nuanced than those from a decade ago, dark fruit, a little earthier, with the stem addition lending it more freshness and even, dare I say, slightly green – and I mean that in a very positive sense. The palate is medium-bodied with crisp acidity, a core of slightly candied black cherry and blackcurrant fruit framed by quite 'strict' tannin and a fresh, marine-influenced, brine-tinged finish that lingers long in the mouth. There is a sense of harmony and completeness here that, even over 20 years tasting at this address, I have rarely encountered. You can just feel the frisson in this wine. One of the finest wines from the Cote d'Or in 2016. It's that simple. Drink 2022-2060."

CREATED IN 1141, CLOS DE TART HAS LONG BEEN REVERED ON PAR WITH CÔTE D'OR'S GREATEST REDS. BIODYNAMIC PRINCIPLES AND ORGANIC FARMING MAXIMIZE SITE POTENTIAL AND PROTECT RESOURCES.

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