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Clos de Tart 2009

"Potentially amazing with real structure, perfumed oak and floral finesse"

-Tim Atkin Master of Wine

"Sylvain Pitiot, régisseur (resident manager) of Clos de Tart, told me that 2009 is a lot like 2005."

-Allen Meadows, The Burghound

"This wine will enter legends."

-Michel Bettane

Tim Atkin MW
2009 Burgundy
Special Report

"Clos de Tart made one of the most massive, powerful wines of the 2009 vintage."

-Robert Parker



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A long history



Only three owners over nine centuries

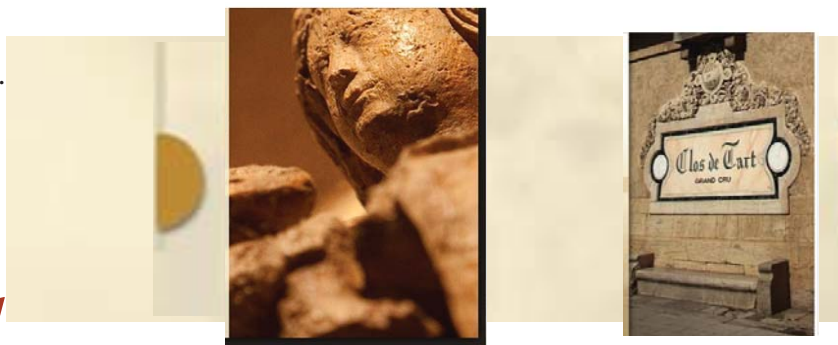
The Clos de Tart was founded in 1411 by the Tart Abbey Bernardine sisters, a branch of the nearby Cistercian congregation.

In 1791, the Clos de Tart was purchased by the Marey-Monge family, it was then acquired by the Mommessin family, from the Mâconnais, who thus became the sole owners of this estate.

This is a single plot of land covering 7.53 hectares of vines located on the Morey-Saint-Denis terroir in the Côte de Nuits.

Since its creation, this Clos has never been parcelled out and it is presently the largest Grand Cru classified property in Burgundy.

A single 7.5 hectare parcel



This rectangular mid slope plot (300m long -250m wide) is situated at an altitude varying from 269m to 302m. It benefits from a full east-south east exposure and is encircled with a 1.2km long stone wall, which explains the “Clos” denomination. This wall has just been entirely restored.

Although the exposure of the vineyard is rather homogeneous, its geology is rather complex: the clay limestone soil is composed of different types of limestone which define very precisely delimited micro-climates. Each of these six microclimate blocks is harvested separately as if they were different appellations.

Contrary to a vast majority of Burgundy vineyards, the Clos de Tart vines are planted on a north-south line perpendicular to the slope. This planting orientation provides better conditions to fight against erosion by maintaining the soil in place during the winter rainfalls. It also allows the berries to benefit from sunlight on both sides alternatively in the morning and in the afternoon, thus assuring a better bunch maturity. Moreover thanks to this alternative sunlight exposure, the grapes are likely to be more resistant to scalding during the hot summer days.

This particular vine row exposure, seldom seen in the Burgundy vineyard, makes it difficult to train the vines mechanically as the slopes are rather steep. That is why most of the vine works are done by hand.

The vineyard is 60 years old on average with some vine plants being over a hundred years old. All the re-planting operations are done from domestic “massal” selections carried out by the domain wine-growers assisted by nursery technicians. The Clos de Tart owns a little nursery where the domain selected rootstocks are stored. These vine plants are used to replace dead vine stocks or for re-planting.

A brand new and effective winery



This new winery was installed in 1999 in the former wine storehouse of the Domain. The whole equipment (fermenting vats, press, sorting table, de-stemmer, conveyor belt, puncher, winemaking gear) is made of stainless steel.

The grapes are sorted out one by one on the sorting table in order to keep only the best bunches; as we mentioned above they are processed separately according to their microclimates. Then they are vinified in separate vats thus giving birth to several “cuvées”.

The proportion of “whole bunch”, “totally de-stalked” or “partially de-stalked” wine making process varies according to the stalk quality and maturity.

Each fermenting vat is equipped with a thermoregulation device enabling a permanent temperature control.

When the alcoholic fermentation is over, the “marcs” (skins, pips and stalks) are poured into a pneumatic press to obtain the press wine.



A 17th century air-conditioned barrel storehouse

As opposed to the high-tech winery, the storehouse looks more classical with its exposed beams ceiling and Burgundy paved aisles.

It is next to the winery and receives the new wine that is to be matured in new oak barrels called “pièces”. A “pièce” is a 228l Burgundy barrel that is about 300 bottles.

This cellar can house over 150 barrels, however an average harvest for the Clos de Tart rarely yields over a hundred “pièces”.

The air conditioning facilities enable to monitor the temperatures and adapt them to favor a good malo-lactic fermentation process.

The wine is kept there for 10 months before being transferred to the cellars below.

Exceptional quality cellars



A long flight of stairs leads you to the cellars which are undoubtedly among the most beautiful cellars in Burgundy as a whole.

Made of large stone vaults supported by square based pillars, these cellars were dug in the rock in 1850 by the village residents ; they are displayed on two levels ,the deepest being at 10 metres underground.

The first level houses the maturing « pièces » after the malo-lactic fermentation that has been carried out in the storehouse situated just above.

The second level is the place where the bottles are stored in the most natural and ideal conditions : a constant 13°temperature , a 75% humidity rate and no vibrations.

These perfect conditions ensure an excellent conservation of the wine which ages and gets better at a very slow pace. That is why these cellars conceal some over a hundred years old bottles that, despite their age , have kept a surprising freshness.



Care, luxury, traceability

These new premises devoted to the labelling, packaging and shipping of the bottles were installed in 2009. They are located in a former winery situated beneath the dwelling premises.

Comprising an air conditioning system, this place is equipped with modern and sophisticated machinery enabling the staff to work comfortably and efficiently.

Each bottle here is washed, dried, capsuled, labelled, given a number, packed in tissue paper and delicately wrapped in a protective straw packing.

Finally the bottles are placed in wooden cases, that are then packed in a neutral box to preserve anonymity and thus avoid covetousness during transport.

The bottles traceability is guaranteed by an individual number engraved on each bottle. This number will also be mentioned on the bill of lading or any transport documents.

The Wines & Ratings*



Robert Parker's
Wine Advocate

Allen Meadows'
BURGHOUND.COM
The ultimate Burgundy reference

Michel Bettane

La Forge de Tart
Morey-Saint-Denis
Premier Cru

Part of the crop, yielded notably by under 25 year-old vines, is aimed at producing La Forge de Tart Premier Cru, the second wine of the Clos de Tart estate. The vine training, the winemaking process and the maturing are rigorously the same for both wines. You can thus find the same organoleptic features as in a Clos de Tart Grand Cru, however the second wine is less structured which makes it ready to drink earlier.

Clos de Tart
Grand Cru - Monopole

Thanks to the quality of its soil and its situation, The Clos de Tart Grand Cru combines the strength of a Chambertin and the elegance of a Musigny. "It can please both the hedonists who are looking for immediate pleasure and the aesthetes who are immediately aware of its refined texture and delicate tannins" Michel Bettane.

MORE

Stephen Tanzer's
INTERNATIONAL WINE CELLAR

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The 2009 Clos de Tart Grand Cru Monopole



The most important features of year 2009 are as follows:

Favorable climate conditions

The vine benefitted from ideal conditions during the whole growing cycle : early bud burst, fast flowering and rapid véraison (grapes turning purple) , rains in July, sun and heat in August and September when the grapes started to mature.

In mid-September, the grapes were fully ripened with a beautiful balance between sugar, acidity, tannins and aromas , the perfect sanitary conditions of the bunches being thus maintained until harvest time.

A yield to be controlled

A nice grape output, excellent flowering conditions and rain in July were the three factors favouring a prolific crop that we had to control by carrying out a stringent green harvest.

A mystery that is still unveiled: the 9 ending vintages.

A mystery or just a coincidence ?

Indeed the 1919, 1929, 1949, 1959, 1999 vintages are among the best of the 20th century.

This is a phenomenon to think about without trying to explain it though. Nature has its secrets that man is unable to penetrate.

A 2009 vintage as exceptional as 2005

The fine wine connoisseurs for Burgundy like to compare 2005 and 2009.

The success of 2005 vintage was due to exceptional natural factors on which the vine grower didn't have to intervene.

The good weather conditions linked with the natural regulation of the yields helped produce healthy and ripe grapes.

For year 2009, the abundant harvest beneath clement skies led the rigorous vine grower to get rid of a part of the bunches to favour a complete maturing of the left grapes.

This courageous decision enabled us to harvest as perfect grapes as in 2005.

Main technical features for Clos de Tart 2009

- Full flowering on June 4th
- Beginning of the véraison (grapes turning to purple) on July 25th
- Green harvest on July 27th
- Harvesting on September 15th
- Yield : 26.4 hl/ha
- Average natural alcohol content : 13°59
- Average Ph : 3.61
- Early malo-lactic fermentation : over by the end of winter
- Ageing : 17 months in new oak

***Ratings for the 2009 Clos de Tart Grand Cru Monopole**



“The 2009 Clos de Tart emerges from the glass with huge, ripe fruit, incense and spices. It is a rich, exotic wine that continues to take shape in the glass, filling out its broad frame very nicely. The blend from the bottom of the hill is more overt in its fruit, while the parcels that sit higher on the slope add considerable freshness and vibrancy. The combination is truly striking. The marriage of fruit and imposing structure is impressive. I imagine the 2009 will be a spectacular wine for many years..”

-Robert Parker’s *The Wine Advocate* Issue# 194 May 2011 *95 points*

“Soft floral notes add breadth to the notably ripe yet appealingly fresh aromas that are quite pure as they evidence only a trace of wood. The supple broad-shouldered flavors possess good energy and excellent depth on the velvety yet very firm finish that is at once supported and shaped by the solidly structured, indeed even robust finish. This is a very serious wine that was expressly built to age and it should improve for out to 20 years if kept in quality storage conditions. It’s possible that this will rival the 2005 and 2008 in time.”

-Allen Meadows, *The Burghound* Issue# 41 January 2011 *97 points*

“Deep ruby-red. Complex and inviting aromas of black raspberry, woodsmoke, licorice, peppery herbs and clove. Large-scaled, lush and broad; full-blown but not overripe, with good energy and definition. This compellingly sweet and concentrated wine really saturates the palate with dark berry, mineral, pepper, chocolate, cocoa and licorice flavors. As ripe as it is, its sheer pliancy gives it elegance. The ripe tannins spread out to dust the entire palate. This wonderfully nuanced wine may always remain agreeable.”

-Stephen Tanzer’s *International Wine Cellar*, Jan/Feb 2011 *95 points*

“I tasted the six component parts of this wine from barrel, rather than the finished blend, but it’s potentially amazing, with real structure, perfumed oak and floral finesse. 5-10+ years.”

-Tim Atkin MW – *2009 Burgundy Special Report* – February 2011 *97 points*

*“**Michel Bettane**, when tasting our wine on the premises on 18th February 2011 forecasts that Clos de Tart 2009 would enter legends.”*

-Sylvain Pitiot, régisseur (resident manager) Clos de Tart