

Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Mont des Oiseaux" red 2021



DOMAINE  DE L'ARLOT

Product price:

€270.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2021

Appellation: Nuits-Saint-Georges 1er Cru

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: pinot noir

Alcool: 13

Product short description:

This new 1er Cru from Nuits-Saint-Georges is a masterful blend of two complementary soils from Clos de l'Arlot: the upper part on limestone, and the lower part on clay marl. A perfect balance that will evolve beautifully over time.

Product description:

PRESENTATION OF THE DOMAINE DE L'ARLOT
+ ALL ITS OTHER WINES IN STOCK

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Technical sheet written by the domaine

THE VINTAGE: After a mild winter, the vine begins its vegetative cycle early, starting in March, like in 2020. But everything changes with the 3 nights of frost from April 5 to 8. Our Chardonnay vines are heavily impacted, but we see little loss in Pinot Noir. The resumption of the cycle is timid, and the gloomy weather makes this vintage

the latest since 2011. The harvest takes place from September 20 to 25, under rain on the first day, then with cool and sunny weather.

The harvest: frost, capricious weather, and disease pressures slow down ripening. Fortunately, the heat and wind of the last weeks are

beneficial. All grapes are meticulously sorted to ensure a healthy fermentation and pressing. 2021 promises to be fresh, with a typically Burgundian style!

The red wines: Airy, fine yet lengthy, they reveal elegant notes of red fruits and flowers with silky tannins, and a very delicate mouthfeel.

THE STYLE OF THE WINE

Mont des Oiseaux is a cuvée produced in small quantities from the youngest vines of Clos de l'Arlot, a Monopole of the Domaine. This wine reveals the elegance of a great terroir and highlights the delicacy of red fruits. Fresh and tangy, capable of aging and developing in the cellar, this wine can also be enjoyed in the brightness of its youth.

THE TERROIR

This Nuits Saint Georges 1er Cru is located within Clos de l'Arlot. It comes from the upper part of the Clos, on a white limestone soil, and from a part of young vines located in the lower part of the Clos on a marl soil.

LEARN MORE

- The aging is respectful with 30% new barrels. Bottling takes place after 15-18 months of aging.
- Mont des Oiseaux is the name of the small path overlooking the old quarry in the Clos, leading from Gerbotte to this Pinot Noir parcel.

FOOD AND WINE PAIRINGS

Tender and elegant, with freshness, Mont des Oiseaux invites harmonious pairings with delicate meats, white fish, and fresh, fruity desserts.

THE HARVEST

The vintage was early. Veraison took place at the end of July in Clos de l'Arlot, just like the last treatment in all the vines of the Domaine. Plenty of sunlight and timely rains allowed for a healthy, qualitative, and quantitative harvest, which Burgundy had hoped for so much after 2016.