

# Domaine de l'Arlet Nuits-Saint-Georges 1er Cru "Clos de l'Arlet" red 2021 (3 bottles)



DOMAINE  DE L'ARLOT

**Product price:**

**€345.00**

**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

RVF: 94/100

Cépage dominant: pinot noir

Alcool: 13

## **Product short description:**

A true success, but patience will be needed to enjoy the immense qualities of this magnificent Clos de l'Arlet. 94/100 RVF.

## **Product description:**

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

Comments on this

**Domaine de l'Arlet Nuits-Saint-Georges 1er Cru "Clos de l'Arlet" red 2021**

**RVF Guide to the Best Wines of France 2024** (August 2023): **94/100**. *"Great*

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*aromatic refinement, a wine of great classicism, whose soft texture highlighted by small lively tannins is very harmonious."*

### **Technical sheet written by the domaine**

**THE VINTAGE:** After a new mild winter, the vine begins its vegetative cycle early, starting in March, like 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 recovery 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 and then with cool, 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:** The wine offers immediate pleasure through its elegance and fruitiness. The encounter begins with a radiant and complex bouquet that combines raspberry, redcurrant, cherry, and strawberry with a floral note. The dialogue continues on the palate with the discovery of a red with delicate and elegant architecture that does not hinder concentration. The wine presents soft tannins and captivates with an endless length that unfolds the flavors of red fruits.

**The Terroir:** Diversity appears as the originality of this precious terroir. The two hectares of Clos de l'Arlot red, which are located around the historic house, indeed illustrate two types of soil that are more or less deep, more or less steep. From the union of these different lands arises the complexity of the wine.

### **Learn more:**

- The two terroirs: at the bottom of the slope, limestone marls host old Pinot Noir; at the top, on the plateau, pebbles mixed with clay prove particularly favorable for ripening and are currently planted with young vines.
- Tailored harvesting. The grapes are sorted twice: in the vineyard and on a sorting table. Transferred by gravity into the tanks, the berries remain whole and continue their enzymatic maturation process. After a few days, they naturally burst; they release their juice and trigger alcoholic fermentation.
- Only the old vines enter the cuvée Clos de l'Arlot red.

**Food and Wine Pairing:** This indulgent wine has an easy-going nature. It pairs effortlessly with a morel chicken or duck fillets with mild spices. It can also flirt with a turbot in meat juice and even a lobster served with a red wine American sauce. During the hunting season, a roasted partridge should make it shine. These suggestions are offered as a guide, a springboard for your gustatory imagination.

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