

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



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: 96/100

Bettane + Desseauve: 95/100

Cépage dominant: pinot noir

Alcool: 13,5

Product short description:

Favorite and **96/100 RVF**. 95/100 B+D. The historic 1er Cru Monopole of a domaine de l'Arlet on the rise: it received its 3rd star in the 2020 Edition of the RVF Guide to the Best Wines of France.

Product description:

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

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

RVF Guide to the Best Wines of France 2024 (August 2023): **Favorite** and

96/100. *"Between sandalwood, smoked tea, and humus, Le Clos des Forêts radiates freshness: pointillist in its details, lingering in its finish, this wine vibrates with an admirable cold and serene sap."*

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 places this vintage as 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 long, they reveal elegant notes of red fruits and flowers with silky tannins, and a very delicate mouthfeel.

The Style of the Wine: Thanks to its strong personality, the wine perfectly illustrates the identity of the Nuits Saint Georges vineyard. The nose reveals complex aromas that blend blackcurrant and blackberry with spices, with darker notes of licorice and leather varying by vintage. Well-structured, the palate asserts itself in density and power around a tight framework and rich, well-rounded tannins. The seduction that develops over time comes from the elegance, intensity, and purity of the fruit.

The Terroir: In Burgundy, the monopoly defines a land unit, a terroir perfectly defined for centuries and owned by a single proprietor. The Clos des Forêts Saint Georges covers an area of 7.20 hectares in one piece. A unique terroir, a privileged location have shaped one of the great wines of Nuits Saint Georges since its origins.

Learn more:

- The choice of excellence: only grapes from the oldest vines enter the cuvée of Clos des Forêts Saint Georges. This is a commitment to make the most of an exceptional terroir, with the old vines producing deeper and more intense wines. Consequently, the young vines of this clos do not enter the great cuvée.

- A traditional vinification: manual harvesting, minimalist maceration, gentle pump-overs... Letting things happen naturally to reveal the soul of the wine is the method adopted to create the wine.

- A wine for aging: the generous terroir of Forêts Saint Georges shapes the soul of this wine. It builds a solid red around well-present tannins that define a wine for aging. A few years in the cellar allow it to open up, age makes it more graceful, silkier, and more accomplished.

Food and Wine Pairings: This refined red deserves great red meats. The slowly cooked rib of beef

over embers is a must, but one can also think of a peppered filet, a herb-crusted lamb rack, or a duck breast with sweet spices. These suggestions are offered as a guide, as a springboard for your gustatory imagination.