

# Domaine de l'ArLOT Romanée Saint Vivant Grand Cru red 2021



DOMAINE  DE L'ARLOT

## Product price:

**€660.00**

## Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2021

Appellation: Romanée Saint-Vivant

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 97/100

Bettane + Desseauve: 96/100

Cépage dominant: pinot noir

Alcool: 13,5

## Product short description:

**97/100** and Favorite RVF. 96/100 B+D. A rare Grand Cru. A collector's bottle... Unique!

## Product description:

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

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Domaine de l'ArLOT Romanée Saint Vivant Grand Cru red 2021:

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

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**97/100.** *"A paragon of refinement, Romanée Saint Vivant asserts its obviousness, characteristic of the greatest wines. Its dizzying charm and depth rooted in the rock manifest in an inimitable fragrance."*

### **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 three 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 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:** Tasting a Romanée Saint Vivant will always be a privilege, a rare emotion born from the encounter with a masterpiece of nature and humanity. The sumptuous robe imposes a brilliant ruby color. The bouquet, with radiant amplitude, transitions from black cherry to raspberry jelly and from blackberry syrup to violet. As it ages, it evolves towards underbrush and leather. This immense wine speaks of intensity and depth; it is smooth yet firm, silky yet structured, dense yet elegant. Everything intertwines and flows to create a sublime complexity.

**The Terroir:** The plot of Romanée Saint Vivant is wonderfully situated, separated from Romanée Conti by a road. A fabulously generous land, a sublime soil that blends clay and limestone, shapes one of the greatest reds in the world.

### **Learn more:**

- A long history: founded in 1098, the Abbey of Cîteaux significantly contributed to the expansion of vineyards in Burgundy. The monks of Saint-Vivant de Vergy supported this new culture, as evidenced by their name given to this climat of the Côte de Nuits.

- Wood but not too much: despite or thanks to its Grand Cru status, aging in new wood for Romanée Saint Vivant remains very measured. The wine undergoes 30 to 50% new barrels, new wood that contributes to the wine's structure and the emergence of subtly spiced notes.

- Until 1990, the vineyard was operated by a winemaker from the village of Aloxe-Corton.

The first wine signed by the Domaine de l'Arlot bears the vintage 1991.

**Food and Wine Pairings:** With such a wine, do not hesitate to think big, very big: a beef tenderloin accompanied by a truffle sauce, blood duck, or a capon with porcini mushrooms. And in autumn, a royal hare will make a perfect match with this legendary red. These suggestions are offered as a guide, a springboard for your gustatory imagination.

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