

Domaine de l'ArLOT Romanée Saint Vivant Grand Cru red 2003 MAGNUM



DOMAINE  DE L'ARLOT

Product price:

€1,900.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2003

Appellation: Romanée Saint-Vivant

Color: red

Unit Price: + 50 €

Size: 150cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: pinot noir

Product short description:

On the other side of the road, there is the Romanée Saint-Vivant from Romanée Conti... A unique magnum, extremely rare, ready to drink, which is just 20 years old since its release from the domaine directly into our cellars in October 2023. A perfect way to celebrate an anniversary!

Product description:

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

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Technical sheet written by the domaine

THE VINTAGE:

The weather:

Everyone remembers the heatwave that scorched the summer. Over a long period, high temperatures

and significant drought left their mark on the vintage.

The harvest:

Unprecedented with extremely early harvesting. It began on August 26 for the whites, and by September 4, all the grapes were picked.

The yield:

Small grapes dressed in thick skins, perfectly ripe seeds and stems, a quality harvest but with very low yields, less than half of a normal harvest.

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 its 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 Citeaux 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 climate of the Côte de Nuits.

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

- Until 1990, the vineyard was managed 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, a blood duck, or a capon with porcini mushrooms. And in autumn, a hare à la royale will make a perfect match with this legendary red. These suggestions are offered as a guide, a springboard for your gustatory imagination.