

Domaine de l'ArLOT Romanée Saint Vivant Grand Cru red 2008 MAGNUM



DOMAINE  DE L'ARLOT

Product price:

€1,600.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2008

Appellation: Romanée Saint-Vivant

Color: red

Unit Price: + 50 €

Size: 150cl

organic or not: biodynamic and organic certified agriculture

RVF: 97/100

Cépage dominant: pinot noir

Product short description:

On the other side of the road is the Romanée Saint-Vivant from Romanée Conti... A rare Grand Cru released from the cellars of the domaine directly into our cellars in October 2023. A unique magnum ready to drink... or to keep until 2028!

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:

Cold and humidity, heat and dryness marked the season. After a capricious August, the weather turned sunny in mid-September, a beneficial north wind helped dry the vines..

The harvest:

The first Chardonnay grapes were picked on September 27, the old vines of Pinot Noir finished harvesting on October 4. A year marked by low yields.

The crop:

Surprisingly, the grapes showed maturities higher than expected before the harvest. Once again, drastic and meticulous sorting allowed for the selection of beautiful grapes.

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 located, separated from Romanée Conti by a road. A fabulously generous land, a sublime soil that combines 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 cultivation, 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 undergoes 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. In autumn, a royal hare will make a perfect match with this legendary red. These suggestions are offered as a guide to inspire your culinary imagination.