

# Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Mont des Oiseaux" red 2022



DOMAINE  DE L'ARLOT

**Product price:**

**€270.00**

**Product features:**

Area: BURGUNDY

Winemaker: G eraldine Godot

Vintage: 2022

Appellation: Nuits-Saint-Georges 1er Cru

Color: red

Unit Price: + 50  

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

C epage dominant: pinot noir

Alcool: 13

## **Product short description:**

This new 1er Cru from Nuits-Saint-Georges is a masterful blend of two complementary soils from Clos de l'Arlot: the upper part on limestone, and the lower part on clay marl. A perfect balance that will evolve beautifully over time.

## **Product description:**

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

**Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Mont des Oiseaux" red 2022**

**Technical sheet written by the domaine**

---

**THE VINTAGE:** After a mild, dry winter and the presence of a cold air mass in early April, spring conditions settle in and quickly advance the vegetation. The flowering is rapid, and the grape set suggests a beautiful harvest. The exceptionally warm spring and timely rains allow for good ripening under scorching temperatures. Our pinot noir and chardonnay grapes, however, retain a surprising acidity, making them worthy representatives of Burgundy.

**THE HARVEST:** Ripeness checks intensify in mid-August, and we notice blockages due to the very high temperatures. This natural protection proves to be lifesaving, as sugar levels progress slowly and acidity is preserved.

The harvest takes place from August 26 to 31. Only the Hautes-Côtes de Nuits parcel is harvested on September 10. The weather is fine, and the volumes are unexpected. The yield of the domaine is 38hl/ha.

**TASTING NOTE:** *The first nose is precise, discreet, and very fine. We find notes of small fresh fruits, currants, and a lovely, very elegant floral perfume. Smooth, the palate is well balanced, and one is carried away by the energy, texture, and intensity of the wine. The journey through the 1er Crus of the domaine begins.* Géraldine Godot, Technical Director (May 2024)

## THE STYLE OF THE WINE

Mont des Oiseaux is a cuvée produced in small quantities from the youngest vines of Clos de l'Arlot, Monopole of the Domaine. This wine reveals the elegance of a great terroir and highlights the delicacy of red fruits. Fresh and tangy, capable of aging and flourishing in the cellar, this wine can also be enjoyed in the brightness of its youth.

## THE TERROIR

This Nuits Saint Georges 1er Cru is located within Clos de l'Arlot. It comes from the upper part of the Clos, on a white limestone soil, and from a part of young vines located in the lower part of the Clos on a marl soil.

## LEARN MORE

- The aging is respectful with 30% new barrels. Bottling takes place after 15-18 months of aging.
- Mont des Oiseaux is the name of the small path overlooking the old quarry in the Clos, leading from Gerbotte to this Pinot Noir parcel.

## FOOD AND WINE PAIRINGS

Tender and elegant, with freshness, Mont des Oiseaux invites harmonious pairings with delicate meats, white fish, and fresh, fruity desserts.

## THE HARVEST

The vintage was early. Veraison took place at the end of July in Clos de l'Arlot, as did the last treatment in all the vines of the Domaine. Plenty of sunlight and timely rains allowed for a healthy, qualitative, and quantitative harvest, which Burgundy had hoped for so much after 2016.