

Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Clos des Forêts Saint Georges" red 2022



DOMAINE  DE L'ARLOT

Product price:

€345.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2022

Appellation: Nuits-Saint-Georges 1er Cru

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 95/100

Cépage dominant: pinot noir

Alcool: 13,5

Product short description:

95/100 RVF. The historic 1er Cru Monopole of a domaine de l'Arlot 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 CUVÉES IN STOCK

Comments on this:

Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Clos des Forêts Saint Georges" red 2022

RVF Guide to the Best Wines of France 2025 (August 2024): **95/100**. *Soft and*

supple texture in Clos des Forêts, quite intense and defined, with fine, crunchy tannins that tell the chalky volume of this beautiful terroir, extending into a licorice finish.

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. Flowering is rapid, and the emergence of clusters suggests a good 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 observe blockages due to very high temperatures. This natural protection proves to be lifesaving, as sugar levels progress slowly while 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 clear, and the volumes are unexpected. The yield of the domaine is 38hl/ha.

TASTING NOTE: *The nose highlights floral and fruity notes that are both deep and intense, mingling with spicy notes. Described as a more muscular wine, the palate is straight yet remains complex, elegant, and complete. The finish is long, intense, and promises great aging potential. It is a very beautiful wine where the velvety tannins transport us.* Géraldine Godot, Technical Director (May 2024)

The Style of the Wine: With 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 emerging over the vintages. 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, a monopoly defines a land unit, a terroir perfectly defined for centuries and owned by a single proprietor. Clos des Forêts Saint Georges covers an area of 7.20 hectares in one piece. A unique terroir and 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, as old vines produce deeper and more intense wines. Consequently, the young vines of this clos do not enter the grand cuvée.

- A traditional vinification: manual harvesting, minimalist maceration, gentle pump-overs... Letting nature take its course 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 express itself; age makes it more graceful, silkier, and more accomplished.

Food and Wine Pairings: This refined red deserves great red meats. A slowly cooked rib of beef over embers is a must, but one can also think of a peppered filet, a herb-crusted rack of lamb, or a duck breast with mild spices. These suggestions are offered as a guide to inspire your culinary imagination.