

Domaine de l'Arlet Romanée Saint Vivant Grand Cru red 2022



DOMAINE  DE L'ARLOT

Product price:

€760.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2022

Appellation: Romanée Saint-Vivant

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 96/100

Cépage dominant: pinot noir

Alcool: 13,5

Product short description:

96/100. A rare Grand Cru. A collector's bottle... Unique!

Product description:

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

Comments on this

Domaine de l'Arlet Romanée Saint Vivant Grand Cru red 2022

RVF Guide to the Best Wines of France 2025 (August 2024): 96/100. Still a bit

closed on the nose but already very seductive, the Romanée-Saint-Vivant reveals its charms: silky in texture, bright with fresh fruit, a very delicate structure, and a rich, floral, and fleshy 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 settled in quickly, rapidly advancing the vegetation. Flowering was swift, and the grape set promised a beautiful harvest. The exceptionally warm spring and timely rains allowed for good ripening under scorching temperatures. Our Pinot Noir and Chardonnay grapes, however, retained a surprising acidity, making them worthy representatives of Burgundy.

THE HARVEST: Ripeness checks intensified in mid-August, and we observed blockages due to very high temperatures. This natural protection proved beneficial, as sugar levels progressed slowly while acidity was preserved.

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

TASTING NOTE: *The first nose seems discreet, but after aeration, it is primarily deep. One is carried away by the aromas of flowers and spices that characterize this terroir. The tannins coat the mouth with softness, which is impressively wide, finishing with a spectacular persistence. An exceptional great wine.* Géraldine Godot, Technical Director (May 2024)

The Style of the Wine: Tasting a Romanée Saint Vivant will always remain 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 breadth, transitions from black cherry to raspberry jelly and from blackberry syrup to violet. As it ages, it will evolve towards underbrush and leather. This immense wine speaks of intensity and depth; it aims to be smooth yet firm, silky yet structured, dense yet elegant. Everything intertwines and flows to create a sublime complexity.

The Terroir: The Romanée Saint Vivant parcel is wonderfully located, 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 climate of the Côte de Nuits.

- Wood but not too much: despite or because of its Grand Cru status, aging in new wood 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 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, one should not hesitate and 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 royal hare will make a perfect match with this legendary red. These suggestions are offered as a guide, a springboard for your gustatory imagination.