

Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Clos de l'Arlot" dry white 2022 (3 bottles)



DOMAINE  DE L'ARLOT

Product price:

€390.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2022

Appellation: Nuits-Saint-Georges 1er Cru

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94/100

Cépage dominant: chardonnay

Alcool: 13,5

Product short description:

This exceptional Nuits Saint Georges 1er Cru white must be aged to fully appreciate its complexity. **94/00 RVF**

Product description:

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

Comments on this

Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Clos de l'Arlot" white 2022

RVF Guide to the Best Wines of France 2025 (August 2024). **94/100**. *Slightly aniseed, the white wine charms with its spicy volume and chalky dimensions: its sober and fairly firm profile indicates its*

potential for evolution.

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 durably and quickly advance the vegetation. Flowering is rapid, and the bunches' emergence 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, showing themselves to be 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 first nose is worthy of a perfume with all its aromatic complexity: both exotic, fresh, and mineral. Creamy notes on the palate are subtly intertwined with the tannins from oak aging. Of great class, this great white wine will delight your taste buds in its youth as well as in a few years.*
Géraldine Godot, Technical Director (May 2024)

The Style of the Wine: A golden, bright, and clear color. The pleasure begins with a delicate nose evoking white flowers and exotic fruits, honey, and vanilla. It continues on the palate with the discovery of a ample and generous wine that describes harmony through its roundness, softness, and freshness. It concludes with a mineral note that sharpens its complexity.

The Terroir: Stony soils constitute the identity of the white terroir of Clos de l'Arlot. The slopes are so steep that tasks such as plowing and treatments, usually mechanized, are here carried out solely by hand. An extremely demanding job for a particularly unique vineyard.

Learn more:

- The taste of tradition: extracting aromas and flavors as naturally as possible is the approach adopted for Clos de l'Arlot blanc. Fermentations are done at low temperatures to capture the best of the fruitiness of the grapes and express the radiance of great Chardonnays.
- What strikes and seduces in this exceptional white is its tension, the enriching opposition of firmness and opulence. It perfectly illustrates the idea of classic Burgundy, crafted without concession to fashion. It modulates the fruit and plays with the length on the palate to animate its originality and impose its seduction.
- The grapes from the young vines are vinified separately and compose a cuvée bearing the label La Gerbotte, Nuits Saint Georges Blanc.

Food and Wine Pairings: The generosity of this fleshy white allows it to passionately meet a turbot in sauce, spiced lobster, or langoustines with lemongrass. Its radiant stature also allows it to accompany a pâté en croûte or grilled sweetbreads. These suggestions are offered as a guideline, as a springboard for your gustatory imagination.
