

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



DOMAINE  DE L'ARLOT

**Product price:**

**€270.00**

**Product features:**

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2022

Appellation: Nuits-Saint-Georges 1er Cru

Color: dry white

Unit Price: + 50 €

Size: 150cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 94/100

Cépage dominant: chardonnay

Alcool: 13,5

## **Product short description:**

This very great Nuits Saint Georges 1er Cru white must be aged to fully appreciate its complexity. A rare collector's piece in magnum! **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 MAGNUM**

**RVF Guide to the Best Wines of France 2025 (August 2024). 94/100. Slightly aniseed, the white wine**

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*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. 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 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 fine, 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 are encountered on the palate, subtly blended 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 nose full of finesse that evokes 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. And 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'Arlet. The slopes are so steep that tasks such as plowing and treatments, usually mechanized, are 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'Arlet white. Fermentations are carried out 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 length on the palate to animate its originality and impose its seduction.
- The grapes from the young vines are vinified separately and make up a cuvée labeled La Gerbotte, Nuits Saint Georges Blanc.

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

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your gustatory imagination.