

Domaine de l'Arlet Côte de Nuits Village "Clos du Chapeau" red 2023



DOMAINE  DE L'ARLOT

Product price:

€252.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2023

Appellation: Côte de Nuits Villages

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: pinot noir

Alcool: 13

Product short description:

Clos du Chapeau hints at what can be crafted from the magnificent terroir of the domaine de l'Arlet. A structure reminiscent of a Nuits Saint Georges. Richness and complexity are on the agenda.

Product description:

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

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Technical sheet written by the domaine :

THE VINTAGE : The year 2023 experienced ever-changing weather with disrupted seasons: a mild winter, a spring with temperatures fluctuating in a generally cooler atmosphere. The grape clusters are beautiful and promise a generous harvest. The summer is rainy with unstable weather. These uncertain climatic conditions persist until August 15, then finally, the good weather returns, allowing maturation to continue. Just like the 2022 vintage, our traditional Burgundian grape varieties maintain a surprising acidity.

THE HARVEST : The harvest takes place from September 6 to 12 under a beautiful blue sky. We pick the whites in the morning to preserve the aromas. The yield of the domaine is 43 hl/ha.

TASTING NOTE : *The nose is pure, precise, fresh, with a bouquet of blackcurrant, red cherries, and strawberries. The palate is juicy, energetic, and crunchy. Expressive, dense, and fleshy, it is a wine that seduces with its accessibility.* Géraldine Godot, Technical Director (February 2025)

The Style of the Wine : The wine beautifully showcases the Côte de Nuits Villages appellation. Its ambition is serene: to highlight the finesse of Pinot Noir. It develops a lively nose that expresses notes of Morello cherry and stone fruit, often drifting towards clove, sandalwood, and sometimes cocoa. Alert and agile, the wine speaks of softness and elegance, asserting itself with a texture of red fruit flavors enhanced by pepper and vanilla notes. Its profile allows it to be enjoyed quite young "on the fruit," but it can improve over a decade.

The Terroir : Located in the village of Comblanchien, the plot takes the shape of a hat, which gave it its name. The vineyard covers an area of 1.6 hectares of soil combining clay and limestone, conducive to revealing the richness of Pinot Noir.

Learn more :

- The pleasure of Pinot Noir: the grape variety is magical as long as it is respected. For its vines, the domaine has chosen "very fine pinots," small berries, and above all, it ensures to limit yields: 35 hectoliters per hectare for Clos du Chapeau. An essential requirement to enhance the aromatic palette of Pinot Noir.
- Gentle aging: with 10 to 15% new barrels, Clos du Chapeau never appears overly oaky; the new oak is merely a spice that enhances the wine. Bottling takes place after 14 months of aging.
- The Côte de Nuits Villages appellation concerns the vineyards of five villages: Fixin, Bronchon, Prémieux, Comblanchien, and Corgoloin. It spans 170 hectares.

Food and Wine Pairings : The richness and sensuality of this red easily pair with parsley ham or Lyon sausage. It can go further and marry with a capon with porcini mushrooms, a guinea fowl with shallots, or grilled veal kidney. These suggestions are offered as a guide to inspire your culinary imagination.