

Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Mont des Oiseaux" red 2023 (3 bottles)



DOMAINE  DE L'ARLOT

Product price:

€255.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2023

Appellation: Nuits-Saint-Georges 1er Cru

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: pinot noir

Alcool: 13,5

Product short description:

This new 1er Cru from Nuits-Saint-Georges is a masterful blend of two complementary soils from Clos de l'Arlot: the upper part on limestone, and the lower part on clay marl. A perfect balance that will evolve beautifully over time.

Product description:

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

Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Mont des Oiseaux" red 2023

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 bunches 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 nice weather returns and allows maturation to continue. Just like the 2022 vintage, our traditional Burgundy grape varieties retain 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 reveals an elegant, mineral, vibrant bouquet, with a hint of attractive and toasted reduction. The palate is silky and crunchy, light yet full of tension and freshness. Balanced, pure, and energetic, it is a very charming wine.* Géraldine Godot, Technical Director (February 2025)

THE STYLE OF THE WINE

Mont des Oiseaux is a cuvée produced in small quantities from the youngest vines of Clos de l'Arlot, Monopole of the Domaine. This wine reveals the elegance of a great terroir and highlights the delicacy of red fruits. Fresh and tangy, capable of aging and flourishing in the cellar, this wine can also be enjoyed in the brightness of its youth.

THE TERROIR

This Nuits Saint Georges 1er Cru is located within Clos de l'Arlot. It comes from the upper part of the Clos, on a white limestone soil, and from a section of young vines located in the lower part of the Clos on a marly soil.

LEARN MORE

- The aging is respectful with 30% new barrels. Bottling takes place after 15-18 months of aging.
- Mont des Oiseaux is the name of the small path overlooking the old quarry in the Clos, leading from Gerbotte to this Pinot Noir parcel.

FOOD AND WINE PAIRINGS

Tender and elegant, with freshness, Mont des Oiseaux invites harmonious pairings with delicate meats, white fish, and fresh, fruity desserts.

THE HARVEST

The vintage was early. Veraison took place at the end of July in Clos de l'Arlot, just like the last treatment in all the vines of the Domaine. Plenty of sunlight and timely rains allowed for a healthy, qualitative, and quantitative harvest, which Burgundy had hoped for so much after 2016.