

Domaine de l'Arlet Nuits-Saint-Georges 1er Cru "Clos des Forêts Saint Georges" red 2023 (3 bottles)



DOMAINE  DE L'ARLOT

Product price:

€297.00

Product features:

Area: BURGUNDY

Winemaker: G eraldine Godot

Vintage: 2023

Appellation: Nuits-Saint-Georges 1er Cru

Color: red

Unit Price: + 50  

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94/100

Bettane + Desseauve: 94/100

C epage dominant: pinot noir

Alcool: 13,5

Product short description:

94/100 RVF and B&D. The historic 1er Cru Monopole of a domaine de l'Arlet on the rise: it received its 3rd star in the 2020 Edition of the RVF Guide to the Best Wines of France.

Product description:

PRESENTATION OF THE DOMAINE DE L'ARLOT
+ ALL ITS OTHER CUV EES IN STOCK

Comments on this:

Domaine de l'Arlet Nuits-Saint-Georges 1er Cru "Clos des For ts Saint Georges" red 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): **94/100**. *Le Clos des Forêts presents ashy notes and a rather pronounced blond wood, which simplifies the expression of the terroir in our opinion.*

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 yield is very beautiful and promises a generous harvest. The summer is rainy with unstable weather. These uncertain climatic conditions persist until August 15, then finally, good weather returns, allowing maturation to continue. Just like the 2022 vintage, our traditional Burgundy 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 expresses wild and complex fruity aromas, combined with spicy notes. True to its reputation as a more muscular wine, the palate is dense, with notes of white pepper and chili, resulting in a long and persistent finish.* Géraldine Godot, Technical Director (February 2025)

The Style of the Wine: With its strong personality, the wine perfectly illustrates the identity of the Nuits Saint Georges vineyard. The nose reveals complex aromas that blend blackcurrant and blackberry with spices, with darker notes of licorice and leather emerging over the vintages. Well-structured, the palate asserts itself in density and power around a tight framework and rich, well-coated tannins. The seduction that develops over time comes from the elegance, intensity, and purity of the fruit.

The Terroir: In Burgundy, the monopoly defines a land unit, a terroir perfectly defined for centuries and owned by a single owner. The Clos des Forêts Saint Georges covers an area of 7.20 hectares in one piece. A unique terroir, a privileged location have shaped one of the great wines of Nuits Saint Georges since its origins.

Learn more:

- The choice of excellence: only grapes from the oldest vines enter the cuvée of Clos des Forêts Saint Georges. This is a commitment to make the most of an exceptional terroir, as the old vines produce deeper and more intense wines. Consequently, the young vines of this clos do not enter the grand cuvée.

- A traditional vinification: manual harvesting, minimalist maceration, gentle pump-overs... Letting things happen naturally to reveal the soul of the wine is the method adopted to bring the wine to life.

- A wine for aging: the generous terroir of Forêts Saint Georges shapes the soul of this wine. It builds a solid red around well-present tannins that define a wine for aging. A few years in the cellar allow it to express itself, with age making it more graceful, silkier, and more accomplished.

Food and Wine Pairings: This refined red deserves great red meats. A slowly cooked rib of beef over embers is a must, but one can also think of a peppered filet, a herb-crusted rack of lamb, or a duck breast with sweet spices. These suggestions are offered as a guide to inspire your culinary imagination.