

# Domaine de l'Arlet Hautes Côtes de Nuits "Le Mont" dry white 2023



DOMAINE  DE L'ARLOT

**Product price:**

**€234.00**

**Product features:**

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2023

Appellation: Hautes Côtes de Nuits

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chardonnay

Alcool: 13

## Product short description:

A Hautes Côtes full of freshness from these young Chardonnay vines adjacent to the famous 1er Cru of Nuits-Saint-Georges "Clos des Forêts Saint Georges". A beautiful future ahead.

## Product description:

**PRESENTATION OF THE DOMAINE DE L'ARLOT**  
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Comments on this

**Domaine de l'Arlet Hautes Côtes de Nuits "Le Mont" dry white 2023**

**Technical sheet written by the domaine :**

**THE VINTAGE:** The year 2023 experienced ever-changing weather with disrupted seasons: a mild

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winter, a spring with temperatures fluctuating in a generally cooler atmosphere. The grape set 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 and allows maturation to continue. Just like the 2022 vintage, our traditional Burgundian 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 offers an explosion of aromas of apricot, peach, passion fruit, and spices. The palate is expressive, light, vibrant, well-defined, blending both the minerality of the limestone from the plot and the richness of the fruit.* Géraldine Godot, Technical Director (February 2025)

### **The style of the wine**

The Bourgogne Hautes-Côtes de Nuits appellation is on the rise and offers fresh wines for immediate consumption. The chardonnay reveals notes of lemon, peach, hazelnut, acacia flowers, lime blossom, sometimes more enveloped with hawthorn flower, pear, pineapple, and almond, depending on the vintage. The palate shows a balance between freshness and fruity roundness, allowing for a melting and saline finish, often marked by aromas of lemon and exotic fruits.

### **The terroir**

The Bourgogne Hautes-Côtes de Nuits appellation is conducive to the expression of the two Burgundian grape varieties.

Located on the heights of the village of Premeaux-Prissey, the 1 ha plot is contiguous and overlooks the slope at an altitude of 400m, situated just above our Clos des Forêts Saint Georges, with a south-facing exposure. The vineyard is co-planted, and the Chardonnay covers an area of 0.66 ha with shallow stony soil where sand, clay, and silt intermingle.

### **Learn more**

- Planted in 2012 with fine plants, this young vine is on the rise and is eager to express itself.
- The aging is respectful with less than 15% new barrels. Bottling takes place after 12 months of aging.
- The Bourgogne Hautes-Côtes de Nuits vineyard is located parallel to the Côte de Nuits, from Gevrey-Chambertin to the Corton woods. The appellation is reserved for still white, red, and rosé wines produced in the delimited area since 1961, across 19 municipalities. The vineyard experienced a cycle of expansion linked to economic growth throughout the 19th century, until phylloxera struck. Between 1910 and 1936, nearly half of the vineyard disappeared. Since the 1950s, it has taken two generations of winemakers working in polyculture to carry out a patient and courageous reclamation. Current generations continue the work accomplished and restore the wines to their former glory.

### **Food and Wine Pairings**

Its lively and harmonious personality will be appreciated during your aperitifs. Seafood, marinated salmon, and roasted fish with vegetables will awaken its freshness. Rounder wines with exotic aromas will pair well with fresh foie gras with fleur de sel, salmon pasta, sauced fish, or creamy poultry. Creamy soft cheeses, goat cheese with honey, chaource, and comté complement it well.