

Domaine de l'Arlet Cote de Nuits Village "Au Leurey" dry white 2023



DOMAINE  DE L'ARLOT

Product price:

€270.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2023

Appellation: Côte de Nuits Villages

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:

"Au Leurey" is a very beautiful parcel of chardonnay at the edge of the Nuits Saint Georges appellation... vinified and aged according to the rules of the art.

Product description:

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

Comments on this:

Domaine de l'Arlet Côtes de Nuits Villages "Au Leurey" blanc 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 playing "yo-yo" in an overall 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, the good 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 presence of muscatel chardonnay offers us a nose that is both floral and exotic, with notes of lychee. A slight bitterness on the palate brings a lot of freshness to the whole. The finish is tense, flattering, and sunny with yellow fruits.* Géraldine Godot, Technical Director (February 2025)

THE STYLE OF THE WINE

In red or white, it is the wine of the hen in the pot, which Henri IV dreamed of for the Sunday happiness of every family. It is accessible and pleasant, honest and straightforward in taste. In white, the color is light gold, slightly golden. White flowers like acacia and hawthorn mingle with plum, then with age with apple, fig, pear, or quince. Spicy notes also appear. Lively and crisp, it has body, elegance, while maintaining a direct and always amiable expression.

THE TERROIR

Located facing the Clos de l'Arlet, this 0.24 ha plot of Côte de Nuits-Villages "Au Leurey" has an atypical north/west exposure.

It was replanted with chardonnay in 2006 with a beautiful selection of fine plants that seem to acclimate very well to these clay-limestone soils.

Fresh and fragrant, this wine develops a sensation of length on the palate. It can be enjoyed on the brightness of its youth.

LEARN MORE

- The aging is respectful with 20 to 25% new barrels. Bottling takes place after 12 to 15 months of aging.

- The terroirs are worthy of carrying the Côte de Nuits-Villages appellation, established in 1964, from Brochon and Fixin in the North, to Corgoloin in the south, thus marking the border between the vines of the Côte de Nuits and the vines of the Côte de Beaune.

FOOD AND WINE PAIRINGS

This wine pairs perfectly with parsley ham, terrines, snails, or grilled fish. Goat cheeses, Comté, Beaufort, and the Gruyère family will reveal it just as well.