

Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Clos de l'Arlot" dry white 2023 (3 bottles)



DOMAINE  DE L'ARLOT

Product price:

€375.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2023

Appellation: Nuits-Saint-Georges 1er Cru

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94/100

Cépage dominant: chardonnay

Alcool: 13

Product short description:

This exceptional Nuits Saint Georges 1er Cru white must be aged to fully appreciate its complexity. **94/00 RVF**

Product description:

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

Comments on this

Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Clos de l'Arlot" blanc 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025). **94/100**. *With its vigor, aniseed flavors, and unique personality, Clos de l'Arlot blanc is a beautiful success.*

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 like a "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 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 explosive with notes of hazelnuts, white peach, and spices where the fruits subtly mingle with the tannins of the wood. Tasty on the palate and with a firm structure, it is a straight and complex wine that reveals all its power in the glass. It offers a very seductive texture, with intense minerality and a creamy mid-palate. The finish is saline, crunchy, and flavorful.* Géraldine Godot, Technical Director (February 2025)

The Style of the Wine: A golden, bright, and clear color. The pleasure begins with a delicate nose that evokes white flowers and exotic fruits, honey, and vanilla. It continues on the palate with the discovery of a ample and generous wine that describes harmony through its roundness, softness, and freshness. And it concludes with a mineral note that sharpens its complexity.

The Terroir: Stony soils constitute the identity of the white terroir of Clos de l'Arlet. The slopes are so steep that tasks such as plowing and treatments, usually mechanized, are carried out solely by hand here. An extremely demanding job for a particularly unique vineyard.

Learn more:

- The taste of tradition: extracting aromas and flavors as naturally as possible is the approach adopted for Clos de l'Arlet blanc. Fermentations are carried out at low temperatures to capture the best of the fruitiness of the grapes and express the radiance of great Chardonnays.
- What strikes and seduces in this exceptional white is its tension, the enriching opposition of firmness and opulence. It perfectly illustrates the idea of classic Burgundy, crafted uncompromisingly in style. It modulates the fruit and plays with the length on the palate to animate its originality and impose its seduction.
- The grapes from the young vines are vinified separately and make up a cuvée bearing the label La Gerbotte, Nuits Saint Georges Blanc.

Food and Wine Pairings: The generosity of this fleshy white allows it to passionately pair with a turbot in sauce, spiced lobster, or langoustines with lemongrass. Its radiant stature also allows it to accompany a pâté en croûte or grilled sweetbreads. These suggestions are offered as a guide, as a springboard for your gustatory imagination.