

# Domaine de l'Arlet Hautes Côtes de Nuits "Le Mont" dry white 2024



DOMAINE  DE L'ARLOT

**Product price:**

**€228.00**

**Product features:**

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2024

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: 12,5

## 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 bright future ahead.

## Product description:

**PRESENTATION OF DOMAINE DE L'ARLOT**  
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## Domaine de l'Arlet Hautes Côtes de Nuits "Le Mont" dry white 2024

Technical sheet written by the domaine :

**THE VINTAGE** : After a mild and rainy winter, the spring warmth encourages an early resumption of

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the vegetative cycle. In April, temperatures hover around seasonal norms, although the last decade is particularly cool. Flowering begins slowly around June 10. Despite cool and humid conditions causing some cluster losses, the remaining clusters are well-aerated, a major advantage for limiting disease spread due to better air circulation. Temperature variations continue until harvest. The warm and relatively dry weather that settles in August improves the situation and provides good conditions for veraison and maturation.

**THE HARVEST** : The optimal start date for the harvest was defined at the last moment. A compromise had to be made between the ripeness that was delayed in some plots and the health status that could deteriorate with the forecasted weather.

The harvest began on September 18 under pleasant weather and concluded on September 21.

**TASTING NOTE** : *The nose is expressive, ample, and fragrant. The palate is fresh and lively, with a lovely touch of acidity marked by tart notes of mandarin and orange peel. A slightly mineral structure combines with a hint of exoticism brought by the muscatel chardonnay, leading to a smooth yet energetic finish.* Géraldine Godot, Technical Director (April 2026)

### **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, depending on the vintage, notes of lemon, peach, hazelnut, acacia flowers, linden, sometimes more enveloped with hawthorn flower, pear, pineapple, and almond. 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.

### **VINIFICATION**

- Direct pressing of whole clusters,
- Cold settling (12°C) for 48 hours,
- Alcoholic fermentation in stainless steel tanks, with indigenous yeasts,
- Racking at the end of alcoholic fermentation.

### **BLENDING**

100% Chardonnay

### **AGING**

- 9 months of aging in French oak barrels (228L) without stirring, including 25% new barrels,
- 1 month in tank,
- Bottling on July 23, 2025,
- Yield = 14 hl/ha.

### **SITUATION**

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-hectare plot, entirely oriented southeast, overlooks the slope at an altitude of 400m. It is situated just above our Clos des Forêts Saint Georges, which has an eastern exposure.

### **TERROIR**

The vineyard is co-planted, and the Chardonnay covers an area of 0.66 ha with shallow stony soil

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where sand, clay, and silt intermingle. Planted in 2012 with fine plants, this young vineyard is developing and is eager to express itself.

### **Food and Wine Pairings**

Its vibrant 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, a honey goat cheese, chaource, and comté complement it beautifully.