

Domaine de l'Arlet Côte de Nuits Villages "Clos du Chapeau" red 2024



DOMAINE  DE L'ARLOT

Product price:

€240.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2024

Appellation: Côte de Nuits Villages

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: pinot noir

Alcool: 12,5

Product short description:

Clos du Chapeau hints at what can be crafted from the magnificent terroir of the domaine de l'Arlet. A structure reminiscent of a Nuits Saint Georges. Richness and complexity are on the agenda.

Product description:

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

Domaine de l'Arlet Côte de Nuits Villages "Clos du Chapeau" red 2024

Technical sheet written by the domaine :

THE VINTAGE : After a mild and rainy winter, the spring warmth encourages an early resumption of the vegetative cycle. In April, temperatures hover around seasonal norms, but the last decade is particularly cool. Flowering begins slowly around June 10. Despite cool and humid conditions causing some cluster loss, the remaining clusters are well-aerated, a major advantage for limiting the risk of 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 offers good conditions for veraison and maturation.

THE HARVEST : The optimal start date for the harvest was determined at the last moment. A compromise had to be made between the ripeness that was delayed in certain 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.

VINIFICATION

- 100% destemming,
- Cold pre-fermentation maceration (around 14°C) for 7 days,
- Spontaneous fermentation in stainless steel tanks for 21 days, with indigenous yeasts and daily pump-overs.

BLEND : 100% Pinot Noir

AGING

- 9 months aging in French oak barrels (228L), of which 35% are new barrels,
- 1 month in tank,
- Bottling on July 23, 2025,
- Yield = 8 hl/ha.

LOCATION

The Côte de Nuits Villages appellation covers the vineyards of five villages: Fixin, Bronchon, Prémieux, Comblanchien, and Corgoloin. The vineyard extends over 170 hectares. Located in the village of Comblanchien, the plot is shaped like a hat, which gave it its name.

TERROIR

The vineyard covers an area of 1.6 hectares of soil combining clay and limestone, ideal for revealing the richness of Pinot Noir.

For its vines, the domaine has selected "very fine Pinots," small berries, and above all, it ensures to limit yields: 35 hectoliters per hectare for the Clos du Chapeau. This is an essential requirement to enhance the aromatic palette of Pinot Noir.

TASTING

The nose, clear and precise, reveals aromas of crushed red fruits. Full, pure, and juicy, the palate unveils typical notes of

blackcurrant that intensify in the finish. Géraldine Godot, Technical Director (April 2026)

GOURMET PAIRINGS

The richness and sensuality of this red easily pair with a parsley ham or a Lyon sausage. It is capable of going further and pairing with a chicken with porcini mushrooms, a guinea fowl with shallots, or

grilled veal kidneys. These suggestions are offered as a guideline, as a springboard for your gustatory imagination.