

Domaine de l'Arlet Côte de Nuits Villages "Au Leurey" white 2024



DOMAINE  DE L'ARLOT

Product price:

€270.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2024

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: 12,5

Product short description:

"Au Leurey" is a very beautiful plot 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 DOMAINE DE L'ARLOT
+ ALL ITS OTHER WINES IN STOCK

Comments on this:

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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 slowly begins around June 10. Despite cool and humid conditions causing some grape loss, the remaining grapes are well-aerated, a major advantage in 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 provides good conditions for veraison and ripening.

HARVEST : The optimal start date for harvesting 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.

Harvesting began on September 18 under pleasant weather and concluded on September 21.

VINIFICATION

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

BLEND: 100% Chardonnay

AGING

- 9 months of aging in French oak barrels of one vintage (228L) without bâtonnage,
- 1 month in tank,
- Bottling on July 23, 2025,
- Yield = 22.5 hl/ha.

LOCATION

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

TERROIR

Located facing Clos de l'Arlot, this 0.24ha plot of Côte de Nuits-Villages Au Leurey has an atypical north/west exposure. It was replanted with Chardonnay in 2006 with a fine selection of vines that seem to acclimate very well to these clay-limestone soils.

TASTING

The presence of muscat Chardonnay offers us a delightful bouquet of orange zest and clementine on the nose. The finely

balanced palate reveals a seductive texture with notes of spices and candied ginger on the finish.

Géraldine Godot, Technical Director (April 2026)

GOURMET PAIRINGS

This wine pairs perfectly with parsley ham, terrines, snails, or grilled fish. Goat cheeses, Comté, Beaufort, and the Gruyère family will also reveal its qualities.
