

Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Clos de l'Arlot" white 2024 (3 bottles)



DOMAINE  DE L'ARLOT

Product price:

€330.00

Product features:

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2024

Appellation: Nuits-Saint-Georges 1er Cru

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: chardonnay

Alcool: 13

Product short description:

This very great Nuits Saint Georges 1er Cru white must be aged to fully appreciate its complexity.

Product description:

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

Comments on this

Domaine de l'Arlot Nuits-Saint-Georges 1er Cru "Clos de l'Arlot" white 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 loss of clusters, those that remain 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 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.

WINEMAKING:

- 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.

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 full and generous wine that describes harmony through its roundness, softness, and freshness. It concludes with a mineral note that sharpens its complexity.

BLEND:

100% Chardonnay

AGING:

- 12 months of aging in French oak barrels (228L) without bâtonnage, of which 25% are new barrels,
- 3 months in tank,
- Bottling on December 15, 2025,
- Yield = 13 hl/ha.

TERRIOR:

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

TASTING:

The nose invites us to taste with a subtle bouquet of white peach, crunchy pear, and brioche, accompanied by light touches of white flowers.

The palate, round and generous, is perfectly balanced by a mix of citrus and minerality. A perfect marriage of richness and freshness, the finish is long and persistent. Géraldine Godot, Technical Director (April 2026)

FOOD PAIRINGS:

The generosity of this fleshy white allows it to passionately accompany a turbot in sauce, spiced lobster, or langoustines with lemongrass. Its radiant stature also permits it to pair with a pâté en croûte

or grilled sweetbreads. These suggestions are offered as a guide to inspire your culinary imagination.