

Domaine de l'Arlet Nuits-Saint-Georges 1er Cru "Clos des Forêts Saint Georges" red 2024 (3 bottles)



DOMAINE  DE L'ARLOT

Product price:

€300.00

Product features:

Area: BURGUNDY

Winemaker: G eraldine Godot

Vintage: 2024

Appellation: Nuits-Saint-Georges 1er Cru

Color: red

Unit Price: + 50  

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

C epage dominant: pinot noir

Alcool: 13

Product short description:

The historic 1er Cru Monopole of a domaine de l'Arlet on the rise: it received its 3rd star in the 2020 Edition of the RVF Guide to the Best Wines of France.

Product description:

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

Domaine de l'Arlet Nuits-Saint-Georges 1er Cru "Clos des For ets Saint Georges" 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 losses, the remaining clusters 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 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 maturity that was lagging 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.

WINEMAKING:

- 100% destemming,
- Cold pre-fermentation maceration (around 14°C) for about 7 days,
- Spontaneous fermentation in stainless steel tanks for 19 days with indigenous yeasts and daily pump-overs.

The Style of the Wine: With its assertive personality, the wine perfectly illustrates the identity of the Nuits Saint Georges vineyard. The nose reveals complex aromas that blend blackcurrant and blackberry with spices, with darker notes of licorice and leather emerging over the vintages. Well-structured, the palate asserts itself with density and power around a tight framework and rich, well-rounded tannins. The allure that develops over time comes from the elegance, intensity, and purity of the fruit.

BLEND:

100% Pinot Noir

AGING

- 15 months of aging in French oak barrels (228L), of which 40% are new,
- 1.5 months in tank,
- Bottling on February 25 and 26, 2026,
- Yield = 3.5 hl/ha.

SITUATION:

In Burgundy, the monopoly defines a land unit, a terroir perfectly defined for centuries and owned by a single owner. The Clos des Forêts Saint Georges covers an area of 7.2 hectares in one piece. A unique terroir and a privileged location have shaped one of the great wines of Nuits Saint Georges since its origins.

TERROIR:

The Clos des Forêts Saint Georges encompasses the entire geological palette of the Nuits Saint Georges hillside: Ladoix limestone at the bottom of the slope, Premeaux limestone in the middle, and white oolite limestone for the upper part, with a marked presence of ochre silts in some areas. This Clos is entirely planted with Pinot Noir. The generous terroir of Forêts Saint Georges shapes the soul of this wine. It builds a solid red around well-present tannins that define a wine for aging. A few years in

the cellar allow it to express itself, and age makes it more graceful, silkier, and more accomplished.

TASTING:

The nose is deep and intense. It reveals a fragrant bouquet, marked by bright notes of red cherry and crushed strawberry. The palate is harmoniously full-bodied. It unveils fine tannins, a beautiful balance, and a silky, delicately creamy texture.

Accents of blood orange highlight the whole, a typical signature of this wine. The finish is strikingly generous.

Géraldine Godot, Technical Director (April 2026)

GOURMET PAIRINGS

This refined red deserves great red meats. A slowly cooked rib of beef over embers is a must, but one can also think of a peppered filet, a herb-crusted rack of lamb, or a duck breast with sweet spices. These suggestions are offered as a guide, a springboard for your gustatory imagination.