

# Domaine de l'Arlet Romanée Saint Vivant Grand Cru red 2024



DOMAINE  DE L'ARLOT

**Product price:**

**€750.00**

**Product features:**

Area: BURGUNDY

Winemaker: Géraldine Godot

Vintage: 2024

Appellation: Romanée Saint-Vivant

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: pinot noir

Alcool: 13

**Product short description:**

A rare Grand Cru. A collector's bottle... Unique!

**Product description:**

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

Comments on this

**Domaine de l'Arlet Romanée Saint Vivant Grand Cru red 2024**

**Technical sheet written by the domaine**

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**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 asset 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 defined at the last moment. A compromise had to be made between the maturity that was lagging in certain plots and the health status that could deteriorate with the announced weather forecasts.

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

**VINIFICATION:**

- 100% destemming,
- Spontaneous fermentation in wooden vats for 20 days, with indigenous yeasts and daily pump-overs.

**The Style of the Wine:** Tasting a Romanée Saint Vivant will always be a privilege, a rare emotion born from the encounter with a masterpiece of nature and humanity. The sumptuous robe imposes a brilliant ruby color. The bouquet, with its radiant amplitude, transitions from black cherry to raspberry jelly and from blackberry syrup to violet. As it ages, it evolves towards underbrush and leather. This immense wine speaks of intensity and depth; it is smooth yet not flabby, silky yet structured, dense yet elegant. Everything intertwines and flows to create a sublime complexity.

**BLEND:**

100% Pinot Noir

**AGING:**

- 15 months in French oak barrels (228L), of which 50% are new barrels,
- 1.5 months in vat,
- Bottling on February 25, 2026.
- Yield = 18 hl/ha.

**SITUATION:**

A long history: created in 1098, the Abbey of Cîteaux significantly contributed to the expansion of vineyards in Burgundy. The monks of Saint-Vivant de Vergy supported this new culture, as evidenced by their name given to this climate of the Côte de Nuits.

**TERROIR:**

The plot of Romanée Saint Vivant is wonderfully located, separated from Romanée Conti by a road. A fabulously generous land, a sublime soil that combines clay and limestone, shapes one of the greatest reds in the world.

Until 1990, the vineyard was operated by a winemaker from the village of Aloxe-Corton. The first wine signed by the Domaine de l'Arlet bears the vintage 1991.

**TASTING:**

*This grand cru presents a beautiful concentration on the nose, with its typical notes of violet and peony.*

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*Subtle and silky, the palate is well-balanced, with a beautiful structure, firm tannins enveloped in notes of black cherry and blackcurrant. Very harmonious and balanced on the finish, which proves to be very long, it is a sophisticated and elegant wine that could even surpass the previous vintage.*

Géraldine Godot, Technical Director (April 2026)

**GOURMET PAIRINGS:**

With such a wine, do not hesitate to think big: a beef fillet accompanied by a truffle sauce, blood duck, or a capon with porcini mushrooms. And in autumn, a royal hare will make a perfect union with this legendary red. These suggestions are offered as a guide, a springboard for your gustatory imagination.