



DOMAINE DE L'ARLOT

Le Mont, Red, 2023

AOC Bourgogne Hautes Côtes de Nuits, Bourgogne, France

The Bourgogne Hautes-Côtes de Nuits appellation is on a roll, and offers fresh wines that can be drunk straight away. This Pinot Noir is cherry red in colour, with ruby glints. Depending on the year, the nose may evoke notes of cherry, blackcurrant, raspberry, wild strawberry, sloe and redcurrant, with light aromas of mint, liquorice, pepper and tobacco. The attack is supple and strong on the palate, with the texture of fleshy fruity and crisp, sometimes more full-bodied tannins. The finish is fresher, with notes of menthol and liquorice, which can develop into spicy aromas.

THE VINTAGE

WEATHER CONDITIONS

The weather was constantly changing throughout the year, with great seasonable variability: a mild winter, an early spring with temperatures "yo-yoing" in a generally cooler atmosphere. The bunches emerged beautifully, heralding a generous harvest. The summer was rainy with unstable weather prevailing until 15th August. The sun finally returned, providing the high temperatures necessary for the grapes to ripen. Like our 2022 vintage, our traditional Burgundy grape varieties have retained surprising acidity.

HARVEST

The harvest took place from 6th to 12th September under clear blue skies. White grapes were collected in the morning to preserve their aromas. The estate's yield is 43 hectolitres per hectare.

WINEMAKING

- 100% destemming,
- Cold pre-fermentation maceration (around 14°C) for 5 days,
- Spontaneous fermentation in stainless steel vats for 16 days with indigenous yeasts and daily pumping over.

THE WINE

BLEND

Pinot Noir 100%

AGEING

- 11 months of ageing in French oak barrels (228L), 20% of which are new,
- One month and a half in vats,
- Bottled on 9th September 2024,
- Yield = 35 hl/ha.

LOCATION

The Bourgogne Hautes-Côtes de Nuits appellation is favourable for the expression of the two Burgundy grape varieties. Located above the village of Premeaux-Prissey, the single plot of 1 hectare facing south-east overlooks the hillside at 400 metres above sea level and is located just above our Clos des Forêts Saint Georges, facing east.



TERROIR

The vines are co-planted and the Pinot Noir covers an area of 0.33 hectares in a shallow layer of stony soil with a mixture of sand, clay and silt. Planted in 2007 with fine grafted vine plants, this young vineyard is developing and just waiting for the chance to express itself.

TASTING

A fresh, juicy nose of raspberry and cherry explodes on opening. The latest vintage of this wine is lively and crisp on the palate, with silky, enveloping tannins. The future of this appellation will be 100% Chardonnay.

Géraldine Godot, Directrice Technique (February 2025)

FOOD PAIRINGS

Its fleshy fruit flavours and crisp structure make it an ideal accompaniment to dishes, such as beef fondue, country salad, chicken skewers with herbs or even aperitifs served with mushroom terrine canapes. The more powerful wines are a wonderful accompaniment to pork tenderloin and stuffed mushrooms, chicken émincé with mushrooms, and grilled beef steak with pepper. For cheese, try it with a mature Soumaintrain, Reblochon or Morbier. It displays surprising vitality when served with a cherry clafouti or a red fruit gratin.

