



DOMAINE DE L'ARLOT

Clos du Chapeau Monopole 2023

AOC Côte de Nuits-Villages, Bourgogne, France

PRESENTATION

The wine stylishly defends the appellation Côte de Nuits Villages. It has a serene ambition: to express the finesse of the Pinot Noir. It develops a dashing nose which ventilates the notes of morello cherries and fruit stones, often drifting towards cloves, sandalwood and sometimes cocoa. Alert and agile, the wine draws out the suppleness and elegance by affirming itself through a substance of red fruit flavours with touches of pepper and vanilla notes. Its character enables it to be tasted quite young, "on the fruit", but it may improve with age, up to 10 years or so.

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.

THE WINE

BLEND

Pinot Noir 100%

AGEING

Gentle ageing: with 30% of new barrels, the Clos du Chapeau never appears too oaky. The new oak is just a spice which brings out the best in the wine. It is bottled after being raised in barrels for 10 months.

LOCATION

The appellation Côte de Nuits Villages concerns vines from five villages : Fixin, Brochon, Prémieux, Comblanchien and Corgoloin. This vineyard area extends over 170 hectares. Located in the village of Comblanchien, this is a hat-shaped plot, which is where its name comes from.



TERROIR

The vines cover a surface of 1.6 hectares on ground which is a mixture of clay and limestone, ideal for revealing the pleasures of the Pinot Noir.

The domaine has chosen very fine Pinot, with small berries. Above all, it makes sure that yields are limited: to 35 hectoliters per hectare for the Clos du Chapeau. This is essential if the aromatic palette of the Pinot Noir is to develop.

TASTING

The nose is pure, precise and fresh, with a bouquet of blackcurrants, red cherries and strawberries. The palate is juicy, energetic and crisp. Expressive, dense and fleshy, this is a wine that seduces with its accessibility.

Géraldine Godot, Technical Director (February 2025)

FOOD PAIRINGS

This generous and elegant red goes well with jambon persillé or Lyon saucisson. It is capable of much more, and makes an excellent match for fatted chicken with ceps, guinea fowl with shallots or grilled veal kidney.

These suggestions are offered as a guide, to spark your imagination for flavour pairings.

