



DOMAINE DE L'ARLOT

Clos des Forêts Saint-Georges Monopole 2024

AOC Nuits-Saint-Georges Premier Cru, Bourgogne, France

With its well-defined character, this wine perfectly illustrates the identity of the Nuits Saint Georges vineyard. Complex aromas of blackcurrant mingled with spicy blackberry are revealed on the nose with, depending on the vintage, darker notes of liquorice, leather and blood orange. The well-built mouth affirms itself with density and strength around a tight structure with rich, well-wrapped tannins. It becomes increasingly seductive over time, which comes from the elegance, intensity and purity of the fruit.

THE VINTAGE

WEATHER CONDITIONS

After a mild and rainy winter, the spring warmth encouraged an early resumption of the vegetative cycle. In April, temperatures fluctuated around seasonal averages, though the final ten days were particularly cool. Flowering began slowly around 10th June. Despite cool and damp conditions causing some cluster loss, the remaining clusters turned out to be well-aerated – a major advantage in reducing the risk of disease spread due to improved air circulation. Temperature fluctuations continued until harvest. The warm, relatively dry weather that set in during August improved the situation, providing 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 struck between ripening, which was slow in some plots, and the health of the grapes, which was likely to deteriorate with the expected weather.

The harvest began on 18th September in fine weather and finished on 21st September.

WINEMAKING

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

THE WINE

BLEND

Pinot Noir 100%

AGEING

- 15 months of ageing in French oak barrels (228L), 40% of which are new,
- One month and a half in vats,
- Bottled on February 25th and 26th 2026,
- Yield = 3.5 hl/ha.



LOCATION

In Burgundy the monopoly (single estate vineyard) defines a unit of land, a terroir which has been perfectly defined for centuries and which is owned by a single proprietor. The Clos des Forêts Saint Georges covers a surface of 7.2 hectares, all in one piece. It is a unique terroir in a privileged location which right from its origin has made one of the greatest Nuits Saint Georges wines.

TERROIR

The Clos des Forêts Saint Georges covers the entire geological range of the slopes of Nuits Saint Georges: Ladoix limestone at the bottom, Premeaux limestone in the middle, and white oolite limestone in the upper part, with a marked presence of ochre silt in some places. This Clos is planted entirely to Pinot Noir.

The generous terroir of the Clos des Forêts Saint Georges forms the soul of the wine. It builds a solid red around well-present tannins which define a wine for ageing. A few years in the cellar will allow the wine to express itself more fully and make it more graceful, silkier and more complete.

TASTING

The nose is deep and intense. It reveals a fragrant bouquet with vibrant notes of red cherry and crushed strawberry. The palate is harmoniously full-bodied. It shows fine tannins, a remarkable balance, and a silky, delicately velvety texture. Hints of blood orange, typical of the wine, add lift and character. The finish is radiant with generosity.

Géraldine Godot, Technical Director (April 2026)

