



## DOMAINE DE L'ARLOT



### Clos de l'Arlot, Monopole, Red, 2023

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

The finesse and elegance of this wine convey an irresistible impression of immediate pleasure. It starts off with a radiant, complex bouquet with a combination of notes of raspberries, red currants, cherries and strawberries with floral nuances. The dialogue continues in the mouth with the discovery of a red wine with a delicate, elegant structure and good underlying concentration. This is a well-balanced wine with supple tannins which wins one over with its never-ending length, which emphasizes the red fruit flavours.

#### 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 18 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 14th February 2025,
- Yield = 45 hl/ha.

#### LOCATION

The Clos de l'Arlot is unusual for being planted on the site of a former quarry, giving it the shape of an amphitheatre. Its name comes from the spring that rises at the bottom of the plot and flows into the Courtavaux a little lower down.



DOMAINE DE L'ARLOT

Domaine de l'Arlot - Domaine de l'Arlot, 21700 Premeaux-Prissey

Tel. 03 80 61 01 92 - [contact@arlot.fr](mailto:contact@arlot.fr)

[www.arlot.com/](http://www.arlot.com/)    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



## TERROIR

A complex terroir with microclimates and varied soils: marl with ostrea acuminata, Premeaux limestone and white oolite.

The two hectares of Clos de l'Arlot red are composed of two very distinct types of soil: at the top, white oolite on which young vines are planted; at the bottom, marl containing ostrea acuminata where some of the old vines are grown.

Only grapes from the oldest vines are included in the Clos de l'Arlot red cuvée. The wines from the young vines make up a blend with the Nuits Saint Georges Premier Cru label, Cuvée Mont des Oiseaux, a sensual, fruit-laden wine.

## TASTING

The nose is typical of floral aromas such as rose and peony, delicately powdered and enhanced by red fruits. The palate is airy and elegant, with velvety tannins and a silky texture. This is a full-bodied, straightforward, supple wine of great finesse and undoubted potential.

Géraldine Godot - Technical Director - February 2025

