



DOMAINE DE L'ARLOT

Le Mont, White, 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. Depending on the year, Chardonnay reveals notes of lemon, peach, hazelnut, acacia flowers and linden, and is sometimes more generous with hawthorn flowers, pear, pineapple and almond. The palate presents a nice balance between freshness and fruit-filled roundness, offering a well-integrated and salty finish, most often marked by aromas of lemon and tropical fruit.

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

- Direct pressing of whole bunches,
- Cold settling (12°C) for 48 hours,
- Alcoholic fermentation in French oak barrels (228L and 500L), 10% of which are new, with indigenous yeasts.

THE WINE

BLEND

Chardonnay 100%

AGEING

- 11 months of ageing in French oak barrels (228L and 500L) without stirring, 10% of which are new
- One month and a half in vats,
- Bottled on 5th September 2024,
- Yield = 61 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 Chardonnay covers an area of 0.66 hectares in a shallow layer of stony soil with a mixture of sand, clay and silt. Planted in 2012 with fine grafted vine plants, this young vineyard is developing and just waiting for the chance to express itself.

TASTING

The nose offers an explosion of apricot, peach, passion fruit and spice aromas. Expressive, the palate is light, vibrant and well-defined, combining the minerality of the limestone from the plot with the richness of the fruit.

Géraldine Godot, Technical Director (February 2025)

FOOD PAIRINGS

Its lively, harmonious personality is perfect for aperitifs. Its freshness is intensified by seafood, marinated salmon and roasted fish with vegetables. Rounder wines with exotic aromas are an ideal match for fresh foie gras with fleur de sel, pasta with salmon, fish in sauce or poultry in cream. Creamy soft cheeses, goat cheese with honey, Chaource and Comté suit it well.

