



DOMAINE DE L'ARLOT



Clos de l'Arlot, Monopole, White, 2023

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

This wine is recognizable by its golden, brilliant and clear colour. The pleasure starts with the very fine nose which evokes white flowers and exotic fruit, honey and vanilla. It carries on in the mouth where one discovers a full, generous wine whose roundness, suppleness and freshness express the very notion of harmony. It concludes on a mineral note which sharpens its complexity.

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), 20% of which are new, with indigenous yeasts.

THE WINE

BLEND

Chardonnay 100%

AGEING

- 12 months of ageing in French oak barrels (228L) without stirring, 20% of which are new,
- 3 months in vats,
- Bottled on 16th December 2024,
- Yield = 36 hl/ha.

TERROIR

The terroir of the Clos de l'Arlot blanc is rugged and rocky. The hillsides are so steep that all work on the vines, often performed with the help of machinery, is done by hand here. Such painstaking work is necessary and worthwhile for this vineyard of unique quality and character.



TASTING

An explosive nose offering notes of hazelnut, white peach and spices, where the fruit subtly blends with woody tannins. Sapid on the palate and firm in structure, this is a straightforward, complex wine that reveals all its power in the glass. It reveals a very seductive texture, with intense minerality structuring a creamy mid-palate. The finish is saline, crisp and delicious.

Géraldine Godot, Technical Director (February 2025)

