



DOMAINE DE L'ARLOT

Au Leurey, Blanc, 2023

AOC Côte de Nuits-Villages, Bourgogne, France

Whether red or white, this is the wine for a poule au pot, the dish that French king Henri IV wished all his subjects could enjoy on a Sunday. It is approachable, pleasant and straightforward, with a characteristic flavour. As a white, its colour is a pale, slightly bronzed gold. White flowers such as acacia and hawthorn mingle with plum, and on ageing, with apple, fig, pear or quince. Spicy notes also appear. Lively and clean, it has elegance and a powerful bouquet, while remaining direct and agreeable.

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), 15% of which are new, with indigenous yeasts.

THE WINE

BLEND

Chardonnay 100%

AGEING

- 11 months of ageing in French oak barrels (228L) without stirring, 15% of which are new
- One month and a half in vats,
- Bottled on 5th September 2024,
- Yield = 54 hl/ha.

LOCATION

Located opposite the Clos de l'Arlot, this 0.24 hectare plot of Côte de Nuits-Villages Au Leurey has an unusual north/west exposure. It was replanted with Chardonnay in 2006 with a good selection of fine grafted vine plants that have acclimatised very well on these silty soils on limestone scree.



TERROIR

The terroirs are worthy of the Côte de Nuits-Villages appellation, established in 1964, which runs from Brochon and Fixin in the north to Corgoloin in the south, marking a border between the Côte de Nuits and Côte de Beaune vineyards.

TASTING

The presence of Chardonnay Muscaté gives us a nose that is both floral and exotic, with notes of lychee. The slight bitterness adds a great deal of freshness. The finish is tight, flattering and full of sunny yellow fruit.

Géraldine Godot, Technical Director (February 2025)

FOOD PAIRINGS

This wine goes perfectly with ham in parsley aspic, terrines, snails and grilled fish. Goat cheese, Comté, Beaufort and cheeses in the Gruyère family also bring out the best in it.

