



## DOMAINE DE L'ARLOT

### Clos des Forêts Saint-Georges Monopole 2023

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

#### PRESENTATION

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

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 about 5 days,
- Spontaneous fermentation in stainless steel vats for 17 days with indigenous yeasts and daily pumping over.

#### THE WINE

#### BLEND

Pinot Noir 100%

#### AGEING

- 16 months of ageing in French oak barrels (228L), 40% of which are new,
- One month and a half in vats,
- Bottled from 24th to 27th March 2025,
- Yield = 40 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 expresses wild and complex fruity aromas, combined with spicy notes. True to its reputation as a more muscular wine, the palate is dense, with notes of white pepper and chili, leaving a long, lingering finish.

Géraldine Godot, Technical Director (february 2025)

