



DOMAINE DE L'ARLOT



Romanée-Saint-Vivant Grand Cru, 2023

AOC Romanée-Saint-Vivant Grand Cru, Bourgogne, France

It is always a privilege to taste a Romanée Saint Vivant. It is a rare emotion born from being close to a masterpiece of nature and man. It has a sumptuous, imposing appearance and is a bright ruby colour. The bouquet has a radiant richness passing from black cherries to raspberry jelly and blackberry cordial with violets. With age it develops notes of undergrowth and leather. This immense wine has expressive intensity and depth. It is smooth but not flabby, silky but structured, dense but elegant. Everything mingles and links together to create sublime 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

- Egrappage à 100 %,
- Fermentation spontanée en cuves bois pendant 17 jours, avec levures indigènes et des remontages quotidiens.

THE WINE

BLEND

Pinot Noir 100%

AGEING

- 15 mois en fûts de chêne français (228L), dont 40 % de fûts neufs,
- 1 mois et demi en cuve,
- Mise en bouteille le 12 février 2025.
- Rendement = 45 hl/ha.

LOCATION

A long history: founded in 1098, the abbey of Cîteaux has made a lengthy contribution to the extension of vines in Burgundy. The monks of Saint-Vivant de Vergy were very much involved in this, so much so that a vineyard in the Côte de Nuits was named after them.



TERROIR

The vineyard of Romanée Saint Vivant is wonderfully located, with only a road separating it from the Romanée-Conti. It has fabulously generous earth on sublime ground whose mixture of clay and limestone makes one of the greatest reds in the world. Up until 1990, this vineyard was in the hands of a single winemaker from of the village of Aloxe-Corton. The first vintage of this wine to be produced by Domaine de l'Arlot was 1991.

TASTING

A magnificent bouquet is revealed in the glass: black cherries, hints of iodine and violets, rose and peony. It's a rich, harmonious bouquet that sits alongside precise, delicate tannins on the palate. Long, fine and powerful, this is a wine full of charm.

Géraldine Godot, Directrice Technique (February 2025)

FOOD PAIRINGS

With a wine like this, you should not hesitate to set your sights high: fillet of beef with truffle sauce, pressed duck or chicken with ceps. And in autumn, hare "à la royale" would make a perfect match for this legendary red. These suggestions are offered as a guide, to spark your imagination for flavour pairings.

