



# DOMAINE DE L'ARLOT

## Le Mont, White, 2024

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

After a mild and rainy winter, the spring warmth encouraged an early resumption of the vegetative cycle. In April, temperatures fluctuated around seasonal averages, though the final ten days were particularly cool. Flowering began slowly around 10th June. Despite cool and damp conditions causing some cluster loss, the remaining clusters turned out to be well-aerated – a major advantage in reducing the risk of disease spread due to improved air circulation. Temperature fluctuations continued until harvest. The warm, relatively dry weather that set in during August improved the situation, providing good conditions for veraison and ripening.

#### HARVEST

The optimal start date for the harvest was determined at the last moment. A compromise had to be struck between ripening, which was slow in some plots, and the health of the grapes, which was likely to deteriorate with the expected weather.

The harvest began on 18th September in fine weather and finished on 21st September.

#### WINEMAKING

- Direct pressing of whole bunches,
- Cold settling (12°C) for 48 hours,
- Alcoholic fermentation in stainless steel vats, with indigenous yeasts,
- Racking at the end of alcoholic fermentation.

### THE WINE

#### BLEND

Chardonnay 100%

#### AGEING

- 9 months of ageing in French oak barrels (228L) without stirring, 25% of which are new,
- One month in vats,
- Bottled on July 23rd 2025,
- Yield = 14 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 is expressive, generous, and aromatic. On the palate, it is fresh and lively, with a nice touch of acidity highlighted by tangy notes of mandarin and orange zest. A slightly mineral structure blends with a hint of exotic character brought by the Muscat-style Chardonnay, leading to a smooth yet energetic finish.

Géraldine Godot, Technical Director (April 2026)

## 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.

