



DOMAINE DE L'ARLOT

Clos de l'Arlot, Monopole, White, 2024

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

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

- 12 months of ageing in French oak barrels (228L) without stirring, 25% of which are new,
- 3 months in vats,
- Bottled on 15th December 2025,
- Yield = 13 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

The nose invites us to taste, opening with a subtle bouquet of white peach, crisp pear and brioche notes, accompanied by light hints of white flowers.

On the palate, it is round and generous, perfectly balanced by a blend of citrus and minerality. A perfect marriage of richness and freshness, the finish is long and lingering.

Géraldine Godot, Technical Director (April 2026)

