



DOMAINE DE L'ARLOT



Mont des Oiseaux, Rouge, 2023

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

Mont des Oiseaux is a cuvée produced in small quantities from Clos de l'Arlot's youngest vines, an estate Monopoly. This wine reveals the elegance of a great terroir and emphasizes the delicacy of red fruit. Fresh and tangy, with good cellaring potential, this wine can also be enjoyed in the bloom of youth.

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 5 days,
- Spontaneous fermentation in stainless steel vats for 19 days with indigenous yeasts and daily pumping over.

THE WINE

BLEND

Pinot Noir 100%

AGEING

- 15 months of ageing in French oak barrels (228L), 40% of which are new,
- One month and a half in vats,
- Bottled on 12th February 2025,
- Yield = 33 hl/ha.

TERROIR

This Nuits Saint Georges 1er Cru is located inside the Clos de l'Arlot. It comes from the upper part of the Clos with a white limestone soil, and from a plot of young vines located at the bottom of the Clos on marl soil.

Mont des Oiseaux is the name of the narrow track that overlooks the old quarry in the Clos, leading from La Gerbotte to this plot of Pinot Noir.



TASTING

The nose reveals an elegant, mineral, lively bouquet, with a hint of attractive, toasty reduction. The palate is silky, crisp and light, with plenty of tension and freshness. Balanced, pure and energetic, this is a very charming wine.

Géraldine Godot, Technical Director (février 2025)

FOOD PAIRINGS

Tender and elegant with great freshness, Mont des Oiseaux is a perfect match for fine meats, white fish and fresh, fruit-based desserts.

