

Domaine de L'Arlot

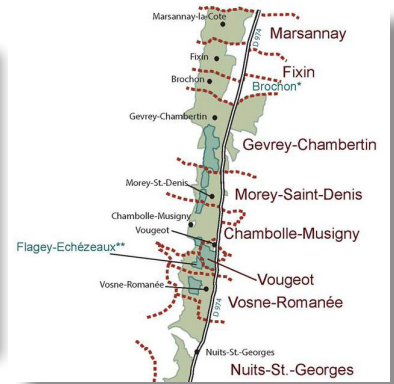
REGION - Côte de Nuits, Burgundy, France

**Appellations - Côte de Nuits Villages;
Nuits-St.-Georges; Vosne-Romanée;
Romanée-St.-Vivant**

Winemaker - Géraldine Godot

Farming - Biodynamic

Website - www.arlot.com



HISTORY

At the end of the 18th century, Jean-Charles Vienot of an affluent family in Burgundy, built a wall to create the “Clos de l’Arlot”. In 1891, the Clos de l’Arlot was sold to Jules Belin – wine négociant and son of a notary from Burgundy – who added “Clos des Forêts Saint Georges” and “Clos du Chapeau” vineyards to the estate. Jean-Pierre de Smet, the longtime cellar master for Domaine Dujac, with the financial backing of AXA Millesimes, purchased the former Domaine Jules Belin in 1987 and renamed the property Domaine de L’Arlot, in honor of the ‘Clos de L’Arlot’ vineyard near the estate. The name Arlot refers to a small stream that runs out of a rock at the foot of the vineyard and flows under the road through the village of Premeaux in the Côte de Nuits.

VITICULTURE

Located just 2 km south of Nuits-Saint-Georges and in part of Vosne-Romanée, the vineyards comprise of 14 ha (~35 acres). Numerous old vines – some 70+ years-old – cover the property. Grapes are hand-harvested and sorted twice, and yields are kept very low via severe pruning and the use of natural compost. The average crop since 1987 is 35 hl/ha.

In 2002, vineyard manager/winemaker, Jean-Pierre de Smet, introduced a biodynamic approach to farming. He ran the estate for almost two decades and defined the winemaking style with his philosophy stating that “the more one knows, the less one interferes.” He stayed true to his word by replacing the use of herbicides with manual ploughing and substituting insecticides with natural treatments.

Jean-Pierre retired in 2007 and handed the reigns over to Olivier Leriche, who followed a similar philosophy believing that every decision must “respect the soil, respect the plants, and ensure that both are in harmony with the environment.” The two had previously worked together on the estate for eight years, and Olivier Leriche continued for another four and a half years. In August 2011, Jacques Devauges joined and maintained the vision of his predecessors by highlighting the exceptional viticultural heritage of Domaine de l’Arlot.

In September 2014, Géraldine Godot, a native of Burgundy, was appointed as the winemaker for the Domaine, following her experience at Domaine Alex Gambal in Beaune. She has a Master’s degree in cellular biology and is an oenologist of the Jules-Guyot Institute in Dijon. She is committed to maintaining the classic, elegant style that defines the Domaine.

VINIFICATION

The domaine always strives to maintain a “less-is-more” approach to winemaking. In the cellar, everything is gravity fed, along with the use of native yeast fermentations, minimal pumpovers, punchdowns by foot and very gentle extractions. By working with indigenous yeasts, fermentation is long (3 months or more) and delicate. Wines are approximately 50% to 60% whole-cluster pressed with a maximum two times of racking. Wines are aged in French oak (up to 50% new) for 12 to 18 months depending on the cuvée and vintage.



L'Arlot Côte de Nuits Villages Blanc 'Au Leurey'

Vines planted on 0.25 ha sitting in front of the Domaine. This plot was previously planted to Pinot Noir until 2006, when Olivier Leriche decided to replant with Chardonnay. Partially "massale" selection from old vines of the Clos de l'Arlot, whole-cluster pressed and wild yeast fermentation in neutral oak for 4 months. Further aging occurs for 12 months in barrel, 4 months in stainless steel tank and no fining.

L'Arlot Nuits-St.-Georges Blanc 'La Gerbotte'

La Gerbotte comes from the youngest Clos de l'Arlot Blanc vines, planted from 1998 to 2000. It could naturally claim the appellation Nuits-Saint-Georges 1er Cru; however, the Domaine has chosen to classify the wine under Nuits-Saint-Georges Village in order to give time for the roots to reach deep into the subsoil. Lying further from the other vines on a limestone slab supporting thin ground. The microclimate sees less sun exposure, thus creating a wine with great acidity and minerality. Wild yeast fermentation occurs in barrel (10% new), and the wine is aged 12 months in barrel.

L'Arlot Nuits-St.-Georges Blanc 'Clos de l'Arlot' 1er Cru, Monopole

The vineyard is located around the house inside a wall surrounding the Clos. Rugged and very steep, all harvesting must be done by hand. The Chardonnay vines, and a small amount of Pinot Beurot (Pinot Gris) average around 48 years of age. Wild yeast fermentation occurs in barrel (30% new), and the wine is aged 12 months in barrel.

L'Arlot Bourgogne Hautes-Côtes de Nuits 'Le Mont'

Vineyards are located between 300 to 400 meters, situated at the heights of Premeaux-Prissy above the monopole of 'Clos des Fôrets'. The parcel of .33 ha is planted to a selection massale of Pinot Noir selected from the vineyard below. The underlying rock is the same limestone as that of the Côte below, but the topsoil is thin and almost nonexistent in places.

L'Arlot Côte de Nuits Villages 'Clos de Chapeau'

Located in the village of Comblanchien, this hat-shaped plot, which is where it gets its name, has vines (~35-years-old) that cover a surface of 1.6 ha. The mixture of clay and limestone make the region ideal for growing Pinot Noir. Wild yeast fermentation occurs in barrel (10% to 15% new), and the wine is aged for 14 months in barrel prior to bottling.

L'Arlot Nuits-St.-Georges 'Mont des Oiseaux' 1er Cru

From the younger vines (planted 1998 to 2000) of the Clos de Arlot, formerly bottled at 'Le Petit Arlot' before being upgraded to 1er Cru status by the Domaine with the 2015 vintage. 'The Mont des Oiseaux' sits above a natural amphitheater under a wall 2 m high, which helps maximize sunshine throughout the day. Wild yeast fermentation occurs in barrel (40% new), and the wine is aged for 16 to 18 months in barrel.

L'Arlot Nuits-St.-Georges 'Clos de l'Arlot' 1er Cru, Monopole

At the bottom of the slope, the old Pinot Noir vines grow in marl, limestone soils. On the plateau at the top, young vines are planted in soils of stone mixed with clay. Only grapes from old vines are used to make the Clos de l'Arlot. The fruit from the younger vines is reserved for the 'Mont de Oiseaux'. Wild yeast fermentation occurs in barrel (40% new), and the wine is aged for 16 to 18 months in barrel.

L'Arlot Nuits-St.-Georges Clos des Forêts 1er Cru, Monopole

Monopoles (single estate vineyards) are rare in the Cote d'Or due to the Napoleonic inheritance laws. The Clos des Forêts Saint Georges is a unique terroir covering a surface of 7.20 ha of vines that average 45 years-old. This wine is made with grapes from its oldest vines (planted before 1982). Wild yeast fermentation occurs in barrel (40% to 50% new), and wines are aged for 16 to 18 months in barrel.

L'Arlot Vosne-Romanée 'Les Suchots' 1er Cru

This vineyard site is situated between Romanée Saint Vivant, Echézeaux and Richebourg, neighboring some of the greatest wines in the world. Les Suchots is considered to be among the finest 1er Crus from Vosne-Romanée. Wild yeast fermentation occurs in barrel (40% to 50% new), and wine is aged for 16 to 18 months in barrel.

L'Arlot Romanée Saint Vivant Grand Cru

The vineyard of Romanée Saint Vivant is superbly located with only a road separating it from the Romanée-Conti. Romanée Saint Vivant sees relatively modest levels of new oak during élevage (only 30% to 50%). Wild yeast fermentation takes place in barrel (50% new), and the wine is aged for 16 to 18 months in barrel.

