

Domaine de L'Arlot

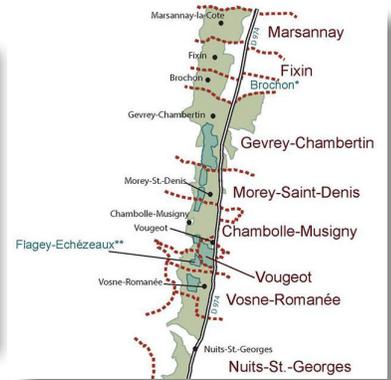
REGION - Côte de Nuits, Burgundy, France

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

Winemaker - Géraldine Godot

Farming - Biodynamic

Website - www.arlot.com



HISTORY

Domaine de l'Arlot took its name from the 4 ha “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 Côte de Nuits.

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. In 1987, the estate was purchased by insurance company AXA, who appointed Jean-Pierre de Smet as winemaker.

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, Burgundy native, Géraldine Godot, stepped up as Technical Director of the estate. She has a Master's degree in cellular biology and is an oenologist of the Jules-Guyot Institute in Dijon. Prior to Domaine de l'Arlot, she was oenologist and estate manager at the Domaine Alex Gambal in Beaune.

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 Coteaux 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

The terroir of the Clos de l'Arlot Blanc is rugged and steep. Chardonnay vines average around 48-years-old. Wild yeast fermentation occurs in barrel (30% new), and the wine is aged 12 months in barrel.

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 'Les Petits Plets' 1er Cru

This wine comes from the youngest vines (about 30-years-old) of the Clos des Forêts Saint Georges. The name "Petits Plets" is featured on ancient maps of vineyards dating back to the 1880s. At that time, this name was used by wine growers to designate part of their plots with the least slope. Vinification is partly done using whole-clusters. Wild yeast fermentation occurs in barrel (40% new), and wine is aged for 16 to 18 months in barrel.

L'Arlot Nuits-St.-Georges 'Le Petit Arlot' Rouge

The Petit Arlot comes from the youngest Clos de l'Arlot rouge vines, planted from 1998 to 2000. Located in the upper part of the Clos, the soil is not very deep and lies on hard Premeaux limestone and white oolite. The Petit Arlot sits above a natural amphitheater under a wall 2 m high, which helps to 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

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 Le Petit Arlot. 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

In Burgundy, a monopole (single estate vineyard) defines a unit of land owned by a single proprietor that has been perfectly defined for centuries. The Clos des Forêts Saint Georges is a unique terroir covering a surface of 7.20 ha, all in one piece. 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.

