



- **Country:** France
- **Region:** Burgundy
- **Subregion:** Côte De Nuits, Nuits-Saint-Georges
- **Vintage:** 2016
- **Colour:** White
- **Grape Variety:** Chardonnay
- **ABV:** 13.5%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** A rare treat
- **Drink With:** Poultry especially when sauced

## GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

01925 819695

[wine@gerrardseel.co.uk](mailto:wine@gerrardseel.co.uk)

[gerrardseel.co.uk](http://gerrardseel.co.uk)

Gerrard Seel Limited  
31 Melford Court  
Hardwick Grange, Woolston  
Warrington  
WA1 4RZ

## DOMAINE DE L'ARLOT NUITS SAINT GEORGES 1ER CRU BLANC CLOS DE L'ARLOT 2016

<https://gerrardseel.co.uk/products/domaine-de-larlot-nuits-saint-georges-1er-cru-blanc-clos-de-larlot-2016>

"The 2016 Nuits Saint-Georges 1er Cru Clos de l'Arlet Blanc was raised in 20% new oak. It has a well-defined bouquet with citrus lemon, Granny Smith apples and subtle tropical notes (peach and a hint of guava) joining the fray with time in the glass. The palate is well balanced with a lovely, harmonious, peach-tinged opening complemented by light apricot and fresh ginger notes. There is commendable concentration here, a fine bead of acidity with a precise finish. Excellent.' Neal Martin, The Wine Advocate

The Clos De L'Arlet vineyard is rugged and rocky, with hillsides so steep that they preclude the use of machinery and all work on the vines has to be done by hand. Such painstaking labour is both necessary and worthwhile, for this is a vineyard of unique quality and character. The combination of old vines and fermentation at low temperature to capture the best of the fruit character of the grapes expresses the radiance of the great Chardonnay from this monopole vineyard.

These wines are relatively long-lived and if well cellared it should live on for a decade or more in bottle.

---

### ABOUT THE GROWER

Domaine De L'Arlet was created by Jean-Pierre De Smet as recently as 1987, with financing from the insurance company AXA. Jean-Pierre was a disciple of Jacques Seysses at Domaine Dujac and he made wines at Domaine De L'Arlet in a similar vein. In fact, for a number of years both estates shared the same source of oak and jointly seasoned it before having a cooper make into barrels for them. De Smet retired in 2007, but the wines continue to be made in the same careful, long-lived manner overseen by the talented and passionate managing director Christian Seely.

As at Dujac, the grapes at Domaine De L'Arlet are not destemmed before fermentation and as a result the red wines can appear a little lighter in colour than those from other producers because the stalks absorb some of the pigment during fermentation. What the stems take in colour, they repay by creating greater complexity, elegant fragrance and silkier tannins. Domaine De L'Arlet wines have a purity, freshness and vibrancy to balance their structure and concentration of fruit.

One seldomly encountered treat that Domaine De L'Arlet specialises in producing is a white Nuits-Saint-Georges, made from an equally unusual blend of Chardonnay and Pinot Beurot (the local name for Pinot Gris). Although quite rare, this is a wine not to be missed when the opportunity arises. However, the same is true of any

wine from this exceptional domaine!