



- **Country:** France
- **Region:** Burgundy
- **Subregion:** Côte De Nuits, Nuits-Saint-Georges
- **Vintage:** 2014
- **Colour:** Red
- **Grape Variety:** Pinot Noir
- **ABV:** 13.5%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** A special treat
- **Drink With:** Gigot d'agneau rôti

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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 ROUGE CLOS DES FORÊTS SAINT GEORGES 2014

<https://gerrardseel.co.uk/products/domaine-de-larlot-nuits-saint-georges-1er-cru-rouge-clos-des-forets-saint-georges-2014>

Domaine De L'Arlet Nuits Saint Georges 1er Cru Rouge Clos Des Forêts Saint Georges 2014 is a deep, dark red, vibrant and limpid, with a nose of warm, creamy, black fruits, fresh and delicious. Really enticing, leading to an intense palate of rich, sweet, black fruits, mineral and intense, muscular, with substantial ripe tannins behind and a powerful, evolving finish.

In Burgundy, a *monopole* is a specific vineyard, a *terroir* which has been perfectly defined for centuries and which is owned by a single proprietor. Domaine De L'Arlet's Clos Des Forêts Saint Georges covers an area of 7.20 hectares and its privileged location has made it one of the greatest Nuits Saint Georges wines.

Clos des Forêts Saint Georges is only made with grapes from the vineyard's oldest vines as they give darker, more intense wines and express the very best of this exceptional *terroir*. Traditional vinification methods are used: the grapes are hand-picked, there is minimal *cuvaïson* (maceration of the grape skins) and pumping-over is done sparingly to let things happen naturally to reveal the soul of the wine. Clos Des Forêts Saint Georges is a wine for ageing. A few years in the cellar will allow the wine to express itself more fully and make it more graceful, silkier and more complete.

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### FROM NEAL MARTIN WRITING ON ROBERT PARKER'S WINE ADVOCATE:

The 2014 Nuits Saint Georges 1er Cru Clos des Fôrets St Georges, which I sampled from several barrels, was matured in 50% new oak. It has a refined nose, backward at first, but opening in the glass: blackcurrant mixed with raspberry and cold stone scents, and just a touch of undergrowth in the background. The palate is medium-bodied with fine tannin and crisp acidity, just a scintilla of bitter cherry. I like the focus here, the symmetry and whilst it does not possess the sustain nor the length of a top vintage, there is more than sufficient freshness and tension. Give it 3-4 years in bottle. **89-91 Points**

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### 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'Arlot 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'Arlot wines have a purity, freshness and vibrancy to balance their structure and concentration of fruit.

One seldomly encountered treat that Domaine De L'Arlot 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!