

ROMANÉE SAINT VIVANT

Grand Cru

2015



THE STYLE OF THE WINE

It is always a privilege to taste a Romanée Saint Vivant. It is a rare emotion born from being close to a masterpiece of nature and man. It has a sumptuous, imposing appearance and is a bright ruby colour. The bouquet has a radiant richness passing from black cherries to raspberry jelly and blackberry cordial with violets. With age it develops notes of undergrowth and leather. This immense wine has expressive intensity and depth. It is smooth but not flabby, silky but structured, dense but elegant. Everything mingles and links together to create sublime complexity.

DISCOVER MORE

- A long history: founded in 1098, the abbey of Citeaux has made a lengthy contribution to the extension of vines in Burgundy. The monks of Saint-Vivant de Vergy were very much involved in this, so much so that a vineyard in the Côte de Nuits was named after them.
- Some oak but not too much: despite or because of its Grand Cru status, the vinification is done in wooden vats. Ageing is done in wooden barrels during 15 months, the use of new oak remains very moderate: 30% to 50%, helping define the structure of the wine while also contributing some discreet spicy notes. Bottling takes place after 18 months of ageing.
- Up until 1990, this vineyard was in the hands of a single winemaker from the village of Aloxe-Corton. The first vintage of this wine to be produced by Domaine de l'Arlet was 1991.

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THE TERROIR

The vineyard of Romanée Saint Vivant is wonderfully located, with only a road separating it from the Romanée-Conti. It has fabulously generous earth on sublime ground whose mixture of clay and limestone makes one of the greatest reds in the world.

TASTING NOTE

Intense purple in colour, with a deep, spicy nose in which Chinese tea, sandalwood, floral notes and a wide range of red and dark fruit aromas mingle with great subtlety, combined with the complexity of Pinot Noir. The palate is silky, dense and refined, enveloped in an extremely long and well-structured finish. This dazzling wine will require a minimum of 8 to 10 years in the cellar to begin to reveal its full potential.

FOOD PAIRINGS

With a wine like this, you should not hesitate to set your sights high: fillet of beef with truffle sauce, pressed duck or chicken with ceps. And in autumn, hare "à la royale" would make a perfect match for this legendary red.

These suggestions are offered as a guide, to spark your imagination for flavour pairings.

THE WEATHER

2015 was among the most precocious vintages of recent years. The vines progressed quickly in the warm springtime temperatures, despite pressure from powdery mildew through to July. Ripening began in mid-July, with temperatures exceeding 35°C. The month of August saw the arrival of much-needed rainfall, which fortunately did not delay ripening.

THE HARVEST

3-4 September for the whites; 4-9 September for the reds.

THE GRAPES

The month of June was the hottest since 2003, leading to flower abortion on certain plots. This vintage stands out for its excellent sanitary condition, requiring little sorting, and excellent phenolic maturity. The profusion of healthy clusters meant that for many appellations the full crop could be used for vinification.

However, with a harvest of 24 hl/ha, yields were below average.

DOMAINE  DE L'ARLOT

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