

ROMANÉE SAINT VIVANT

Grand Cru

2018



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'Arlot 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

The nose opens with intense aromas of redcurrant, wild strawberry, pomegranate and rose petal. The palate is sensual and seductive, with fleshy tannins. It is a well-balanced, pure, structured wine with a persistent finish that will give you great enjoyment.

Géraldine Godot, Technical Director (August 2020)

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

After a very rainy winter and early spring, bud break arrived fast in mid-April. Blossoming took place over several days at the end of May, and warm, dry weather set in from mid-June. In Premeaux-Prissey, July was marked by three heavy storms, of which two were hailstorms. The vines were heavily impacted and dramatic mudflows left their mark on the village and its people. The season ended serenely, with a sunny August that allowed the grapes to reach full maturity.

THE HARVEST

The harvest took place from September 1st to 7th, in excellent weather conditions.

THE GRAPES

The vines developed early, in unpredictable conditions. Due to the hail, all the grapes were sorted on the vibrating table, even the whites, in order to eliminate any that were dry or damaged. Particular care was taken to optimise a wonderful harvest.

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