

ROMANÉE SAINT VIVANT

Grand Cru

2019



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

What a bouquet! Floral, spicy... Strawberry and violet are the delicate aromas that explode in the glass. The palate is all finesse and softness. The velvety tannins coat the mouth and give this wine a seductive complexity and density. A Grand Cru that shimmers and transports us to another place.

Géraldine Godot, Technical Director (June 2021)

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 mild winter, the vine growing cycle started early and the mid-bud break stage was reached in early April. This cool spring was not conducive to growth, which then slowed down. Flowering started in June and lasted for three weeks. A warm summer set in with recurrent heatwaves and a lack of rainfall, the vines held up and veraison started slowly in late July. It continued with a little redeeming rainfall in August, and ripening developed with very favourable weather.

THE HARVEST

The harvest took place from September 12th to 17th, in excellent weather conditions.

THE GRAPES

Moderate temperatures allowed the grapes to mature well, resulting in a harvest of exceptional quality. We benefited from the cool mornings to harvest Chardonnay. The quality of the Pinot noir grapes was obvious, with excellent grape soundness and an almost perfect balance of sugar and acid. This 2019 vintage will undoubtedly be fabulous.

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DOMAINE  DE L'ARLOT

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