

ROMANÉE SAINT VIVANT

Grand Cru

2021



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.

ROMANÉE SAINT VIVANT

Grand Cru

2021

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 reveals aromas of redcurrant and blueberry, toasted notes and subtle mineral nuances. The palate is complex and dazzling, with refined tannins that blend with refreshing acidity. The finish is long and smooth. This is a great wine for a great vintage, typical of Burgundy, very expressive of the Pinot Noir and its terroir.

Géraldine Godot, Technical Director (April 2023)

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 started its growing cycle early, in March, as it did in 2020. Everything suddenly changed with the three consecutive nights of frost from 5th to 8th April. Our Chardonnay vines were severely impacted, but our Pinot Noir vines withstood well, with very little loss. The growing cycle made a timid recovery and caught up in June thanks to the accumulation of water and the rise in temperatures. Flowering began in mid-June. The first grapes appeared at the end of July, and ripening continued throughout the season, although inconsistently between the Pinot and Chardonnay plots.

THE HARVEST

The harvest took place from 20th to 25th September, with cool, sunny weather.

THE GRAPES

All the grapes were carefully sorted to ensure that only healthy grapes were vatted and pressed. Due to the difficult weather conditions in 2021, ripening happened slowly. Fortunately, the heat and the wind at the beginning of September were beneficial to

1
2
0
2

ROMANÉE SAINT VIVANT

Grand Cru

2021

Fortunately, the heat and the wind at the beginning of September were beneficial to the process. The 2021 vintage promises to be elegant, fresh and typical of Burgundy.