GRAND VIN DE BOURGOGNE

# Cyprien Arlaud




## BOURGOGNE OKA

- Location: cote de Nuits
- Grape variety : Pinot noir
- Sol: Lime clay
- Production : 7757 bottles

### History

Oka is the name of the horse, owns by Bertille Arlaud, Cyprien Arlaud's sister. This horse is a superb Auxois : he works in the best vineyards of the winery with patience, bravery perseverance. This cuvee is a tribute to hard work, a meaningful value for growers. This wine is a blend of grapes from the winery, and grapes from another producer.

### Viticulture

Certified organic and Bio-dynamic wine. Pruning and .de leafing are handmade.

### Harvest

Grapes are handpicked : the harvest is sorted on three sorting lines. Bunches are destemmed but not crushed.

### Vinification

In a concrete open vat. The fermentation is done by the natural yeasts present on the grape.
The extraction is done smoothly, using pumping over and pushing by feet. The pneumatic press is used in the same idea than the rest of the process : slow and gentle.
The vinification last around between 20 and 25 days.

### Aging

In oak barrel, from 15 to 18 month. The proportion of new oak do not exceed 20%. The wine is bottled according to the moon cycles, without fining or filtration.

41 rue d'Epernay - 21220 Morey-Saint-Denis

contact@domainearlaud.com