GRAND VIN DE BOURGOGNE

Cyprien Arlaud



CÔTE DE NUITS VILLAGES

- Location : Towns from côte de Nuits
- Sol: Argilo Calcaire
- Vineyards planted between 1963 and 1968
- Grape variety :pinot noir

History

This is one of the communal appellations of the Côte de Nuits area, which can be produced on the nothern part of the Cote, all the way to its southern end. The production is mainly red [92.5%] but a bit of white can be found [7.5%].

Viticulture

De leafing is handmade.

Harvest

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

Vinification

In 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.

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