GRAND VIN DE BOURGOGNE

Cyprien Arlaud



ECHEZEAUX GRAND CRU

- Location : FLAGEY-ECHEZEAUX
- Size : 0.06 hectares
- Soil: Lime clay
- Grape variety : Pinot noir
- Vineyards planted in 1965
- 329 bottles

History

Located above the village of Flagey-Echezeaux and on the plain, this vineyard lies between Vougeot and Vosne-Romanée in the Côte de Nuits. It faces east. The Echezeaux vineyards span the entire slope between Clos de Vougeot and the Premiers Crus of Vosne-Romanée. This grand cru, recognized in 1937, is, like Clos de Vougeot, which is separated from it by a wall, on the foundations of the Cîteaux Abbey dating back to the 12th and 13th centuries. Of Gallo-Roman origin, chesaux signified a group of dwellings: probably an ancient hamlet.

Viticulture

De leafing is handmade. This wine is organic certified and worked by the team of the vinery.

Harvest

Grapes are handpicked, in small cases : the harvest is sorted on three sorting lines. One third of the harvest is whole bunch, the other part is destemmed but not crushed.

Vinification

In an open wood 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