GRAND VIN DE BOURGOGNE

Cyprien Arlaud



MARSANNAY

- Location: Marsannay la Côte, plot « le Village »
- Soil: Grèzes lités
- Grape variety :chardonnay

History

Marsannay is the only village appellation which can produce 3 colors : white, red and rosé. Its typicity is from the côte de Nuits area, with a style close from Fixin and Gevrey Chambertin. Vineyards are planted on this town since the 7th century. It has been famous during those old times because the Abbaye of Beze, monks from Autun and dukes of Burgundy had proprieties on this town.

Viticulture

Undergoing organic certification. 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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