GRAND VIN DE BOURGOGNE

Cyprien Arlaud



MOREY-SAINT-DENIS « CLOS SOLON »

- Location: Morey st Denis
- Size : 0.23 hectares
- Soil: Argilo Calcaire
- Grape variety : pinot noir
- 1668 bottles

History

Morey Saint Denis is one of the smallest appellation of the Côte de Nuits area, with around one hundred hectares of vineyards. However, wealthy with its Climats : 20 premiers crus and 5 grands crus. Clos Solon is a plot with several kind of soils. This piticity is very interesting for a separate vinification.

Viticulture

Reasoned control without herbicides, insecticides and acaricides.

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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