GRAND VIN DE BOURGOGNE

Cyprien Arlaud



NUITS-SAINT-GEORGES

- Location: Nuits St Georges
- Soil : Lime clay
- Grape variety: Pinot noir

History

A friendly and lively town, Nuits-Saint-Georges has been an active wine-producing city for centuries. It lends its name to the Côte de Nuits. Established in September 1936, its Appellation d'Origine Contrôlée [Controlled Designation of Origin] unites Premeaux-Prissey with this commune. The Confrérie des Chevaliers du Tastevin [Brotherhood of the Knights of Tastevin] was founded here in 1934.
Nuits St George by Cyprien Arlaud is composed of several climats, all north of the town: "Chouillet," "Charmottes," and "Argillats."

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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