GRAND VIN DE BOURGOGNE

Cyprien Arlaud



NUITS-SAINT-GEORGES 1ER CRU « LES CHAIGNOTS » CUVÉE JOSEPH

- Location: Nuits st Georges
- Sizee : 0.41 hectares
- Soil: Argilo-calcaire
- Grape variety : Pinot noir
- Vineyards planted in 1955

History

This wine comes from a single plot north of the town of Nuits Saint George, called 'Les Chaignots'.
The name of this cuvée pays homage to the estate's founder, Joseph Arlaud, who acquired the historic 14th-century cellar in Nuits Saint Georges.

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 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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